

Nital



1995 — 1996

M. J. [unclear]
26/11/96

Aggiebell

Louise

Harry Markby

Patrick W. Weston

Alfred M. Pettigrew

River George

Blue Candy

Who are you!!!

Oliver

Hubert

Ed Brown

Harry Telling

Fred Kinner

Bill Wood

Autographs

Burns

Moore x
Paul Moore

Jilly Tubbs

Jim Fennell

Rachel Peck

Sam Lamb

John Ross

Alfred [unclear]

7 - Some

1995/1996

"NITAL" - 29th YEAR ANNUAL HISTORY RECORD

All too soon! It just appears that I have finished the 28th Year Book and now this, the finish of our 29th year and, to me personally at any case, it has been another good year for the Nital Club.

Unfortunately our membership has dropped but those members remaining appear, as always, to still be dedicated as "Nital" Burgundians.

With our past History Books we have been extremely fortunate to have been able to include a number of colour pages. This, unfortunately due to circumstances, including costs, was no longer possible so, therefore, the Book has been completed with black and white copies.

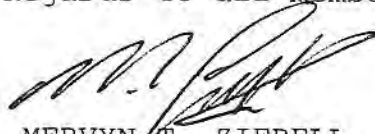
Again my sincere thanks to George Baklis for his past outstanding assistance in this regard.

Once again I have pestered members to give me a contribution to our Book covering various venues but unfortunately not always successful. My thanks to those who have done so.

A great thanks to Jim Freebairn for his excellent and outstanding report on the Beefsteak and Burgundy Clubs 15th International Beefsteak and Burgundy Convention in March '96 which was held in Adelaide and also thanks Jim for bringing back the 'Empties' so we can endeavour to preserve the labels.

My thanks also to the Beef and Wine Masters for our past year and looking forward to yet again for one of our most outstanding years being the Nital Clubs 30th year and would hope that for this particular book that all the members will participate.

Regards to all members,


MERVYN T. ZIEBELL.



OFFICE BEARERS 1995/1996

Left to Right:

Verne Barnett.....Wine Master
George Baklis.....Vice President
 & Beef Master
Mervyn Ziebell.....Secretary/Treasurer
Kevin Pettigrove.....President
Jim Freebairn.....Cellar Master

NITAL BEEFSTEAK AND BURGUNDY CLUB

OFFICE BEARERS - 1995/1996

<u>PRESIDENT</u>	Kevin Pettigrove
<u>VICE PRESIDENT</u>	George Baklis
<u>WINE MASTER</u>	Verne Barnett
<u>BEEF MASTER</u>	George Baklis
<u>SECRETARY/TREASURER</u>	Mervyn Ziebell
<u>COMMITTEE</u>	Michael Callanan
<u>COMMITTEE</u>	Nick Chrisakis

MEMBERS REGISTRATION

No.	107	COTTLE John	Resigned	24.10.95
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ANNUAL GENERAL MEETING
of the NITAL BEEFSTEAK AND BURGUNDY CLUB
held at KEW'S RESTAURANT, KEW
on the 25th July, 1995.

The President, Mr. Nick Smith, declared the meeting open at 11.07 a.m. and welcomed all members present.

PRESENT: Messrs. Nick Smith, Kevin Pettigrove, Fred Villiers, George Baklis, Ian Gorrie, Nick Chrisakis, Geoff Verey, Vern Barnett, Merv Ziebell, Michael Callanan, John Cottle, Greg Brown, Jim Freebairn, John Wilkinson and Mr. Bruce Candy by invitation.

APOLOGIES: Messrs Harry Markby, Ralph Foster, Ian Robinson, Ron Watt, Ross Barry, Neil Noonan, Carl Dunstan.

MINUTES: of the previous Annual General Meeting held on the 26th of July, 1994 were presented by the Secretary, Mervyn Ziebell, for adoption.

Moved for adoption by Geoff Verey and seconded by Kevin Pettigrove.

Accepted by all present.

BUSINESS ARISING:

Nothing was offered.

BALANCE SHEET:

The Audited Balance Sheet of the Club showing a profit \$267.00 was presented by the Treasurer, Merv Ziebell. for adoption. Moved for adoption by Verne Barnett and seconded by Nick Smith.

Accepted by all present.

BUSINESS ARISING:

Nothing was offered.

CORRESPONDENCE:

6.10.94 ↑ Public Liability Insurance, letters from Parent Club.
16.10.94 ↓ Copies of which were forwarded to all members.

13. 9.94 ↑ Public Liability Insurance, letters of communication
21.10.94 ↓ between Nital Club and Perpetual Insurances Services
1.11.94 ↓ Mr. Alan Rowe, Melbourne.

24. 6.95 Letter to Terrance Ins. Brokers, Adelaide, Public
Liability Insurance.

3. 7.95 Letter from Terrance Ins. Brokers, Adelaide, Public
Liability Insurance.

PRESIDENTS. REPORT:

As attached.

ELECTION of OFFICE BEARERS:

This being the Annual General Meeting the President, Mr. Nick Smith declared all positions vacant and called for nominations for President for the year 1995/1996.

PRESIDENT.

Mr. Kevin Pettigrove was nominated by Ian Gorrie and seconded by Nick Smith.

As there were no further nominations, Mr. Kevin Pettigrove was duly elected President.

The Past President, Mr. Nick Smith, presented the Club's President Silver Jubilee Sash of Office to Mr. Kevin Pettigrove who then took the "Chair" and called for nominations for the following Official positions:-

The President, Mr. Kevin Pettigrove, advised members that the

ELECTION of OFFICE BEARERS. Cont'd

..2..

Secretary had received two proxies, which had been tabled, from Harry Markby and Ralph Foster, both being in favour of Ian Gorrie.

VICE PRESIDENT.

George Baklis - Nominated by Merv Ziebell
Seconded by Fred Villiers

Duly Elected

WINEMASTER.

Verne Barnett - Nominated by Nick Smith
Seconded by Ian Gorrie

Duly Elected

BEEFMASTER.

George Baklis - Nominated by Merv Ziebell
Seconded by Nick Smith

Duly Elected

SECRETARY/TREASURER.

Mervyn Ziebell - Nominated by Nick Smith
Seconded by Geoff Verey

Duly Elected

COMMITTEE MEMBERS.

1. Michael Callanan - Nominated by Geoff Verey
Seconded by Verne Barnett

Duly Elected

2. Nick Chrisakis - Nominated by John Cottle
Seconded by Michael Callanan

Duly Elected

CELLAR MASTER.

Jim Freebairn - Nominated by Merv Ziebell
Seconded by Nick Smith

Duly Elected

CLUB AUDITOR.

Bruce Candy - Nominated by Merv Ziebell
Seconded by Verne Barnett

Duly Elected

GENERAL BUSINESS:

1. Affiliation Fee.

Moved by Kevin Pettigrove and seconded by Nick Smith that the Secretary forward to the Adelaide Club the Affiliation Fee of \$75.00.

Motion Approved.

2. Public Liability Insurance.

Moved by Geoff Verey and seconded by John Cottle that the Nital Club have Public Liability Insurance and that the premium of \$322.00 be paid to Terrance Insurance Brokers, Adelaide.

Motion Approved.

3. Cellar Accident Insurance.

Moved by Jim Freebairn and seconded by Nick Smith that the Insurance premium of approximately \$98.00 be paid.

Motion Approved

..3..

4. Annual Fees & Levies.Luncheon Expenses.

a) Motion received and presented by Geoff Verey that the monthly Luncheon expenses be increased to \$50.00 per member and guests. The motion being seconded by Nick Chrisakis. The Chairman called for discussions on the motion and, after the lengthy discussions 'For and Against' the motion, it was put to the vote and defeated.

A further motion was put before the "Chair" that the Luncheon expenses, including the monthly raffle, be \$40.00 per member / guest by Ian Gorrie and seconded by Nick Smith and, on a show of hands, the motion was passed and accepted by all members present.

General Fees & Levies.

b) Moved by Merv Ziebell and seconded by Ian Gorrie that the following Fees & Levies be adopted.

1. Nomination Fee \$25.00
2. Annual Subscriptions \$30.00
3. Absentee Levy \$ 5.00
(Unless overseas, interstate,
or other extenuating circumstances)
4. Non return of Notices or telephone call
by the due date (ie. Thursday prior to
the Luncheon) \$10.00
5. Not wearing the Club Tie \$ 1.00

Motion Approved

Cellar Levy

c) Moved by Jim Freebairn and seconded by Verne Barnett that the Cellar Levy for 1995/96 be \$30.00.

Motion Approved

5. Members Complaints.

Due to the complaints from several members and discussion by the members present at the meeting it was moved by Verne Barnett and seconded by Merv Ziebell "That the Chair" will not allow jokes to be told during the Official Monthly Meetings of the Nital Beefsteak and Burgundy Club.

Motion Approved

6. Club Name Badges.

After an explanation by Merv Ziebell the difficulty and cost of continuing with the traditional metal name badges, it was moved by Merv Ziebell and seconded by Ian Gorrie that the Secretary make arrangements for new members to be issued with plastic badges still with the official Beefsteak and Burgundy "Bulls Head" motif on them.

Motion Approved

7. Club History Book.

On a recommendation from Merv Ziebell it was agreed by the members present that the Club Annual History Book Launch be held at the November Ladies/Xmas date and not at a seperate Luncheon as previously held. The venue and cost to be left to the Clubs Committee.

As there being no further business before the "Chair" the Meeting was declared closed at 12.23 p.m. with a Vote of Thanks to the "Chair".

KEVIN PETTIGROVE President

PRESIDENT'S REPORT 1995 - 96.

To: The Hon. Secretary,
Nital Beefsteak & Burgundy Club.

The past twelve months has once again shown that the Nital Beefsteak and Burgundy Club is alive and well. The Club has continued to offer its members excellent food, good wine and good friendship.

The Beefmaster, George Baklis and Winemaster Verne Barnett communicated closely with each other and were not afraid to experiment with their selections of venues, menus and refreshments. Both should be congratulated for providing great food and superb wines.

The Club Hon. Secretary, Mervyn Ziebell still continued his annual tasks of Secretary--Treasurer. Mervyn has been carrying out these duties for many years. The Club is very fortunate to have had Mervyn monitoring the Club's operations. We wish to express our thanks to Mervyn, and also Bruce Candy for his effort as our Auditor.

The Nital Beefsteak and Burgundy Club has now completed its 29th year, and now we must look forward to the future of the Club.

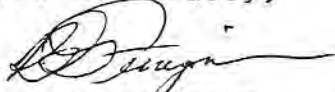
There are some members who are having difficulties in attending our meetings on a regular basis because of their business commitments. We all hope that they will be able to continue their membership.

However for our Club to survive new members must be sought in order to guarantee a golden future for the Nital Beefsteak & Burgundy Club.

I wish to thank members of my committee for their assistance and dedication during my term of office.

My thanks are extended to all members of the Nital Beefsteak & Burgundy Club. Their friendship and participation within the Club has been terrific.

Yours faithfully,



KEVIN PETTIGROVE. President

NITAL BEEFSTEAK AND BURGUNDY CLUB.

BEEFMASTERS REPORT 1995/1996.

Having just completed my second term as your Beefmaster let me say the task was just as difficult as the previous year and equally rewarding.

Working with consummate professionals such as Kevin, Mervyn and Vern certainly made the job easier and more enjoyable, knowing that the occasion, where ever it was held would turn out a huge success.

What I have endeavoured to do in the past two years was to maintain a certain culinary standard and the majority of restaurants were happy to accept our patronage at the price, however in some instances we had to forgo the luxury of a sweet which I believe helped Vern in his job as Winemaster.

The restaurant which impressed me the most was **Glencoe;** offering excellent service, surrounded by an ambiance created by a sophisticated decor. Their professionalism was unsurpassed.

I have enjoyed the last twelve months immensely and wish the incoming Beefmaster every success.

Regards



George Baklis

WINEMASTERS REPORT 1995/1996

Few Nital Winemasters have been in the enviable position I found myself in 1995/6.

Because our bank balance was in pretty good shape I was able to purchase wines on a number of occasions which would normally have been beyond our reach and for that reason it was gratifying to often hear our members remark as to how much they had enjoyed the wines we served.

In particular, the Gewurztraminer Riesling won many fans but I think the reds we enjoyed at our November 1995 meeting may take the prize as the most popular - I refer of course to the 1992 Morris's Duriff produced at Rutherglen and the 1992 Penfold's Bin 407 Cabernet Sauvignon.

There is no doubt about it, quality (especially with wine) certainly wins over quantity and in fact the smaller the amount per glass the sharper ones' senses seem to function.

Many thanks to all our members for their support this year and to George who made the job so much more enjoyable because of his excellent performance as Beef Master.



VERNE BARNETT
WINEMASTER 1995-1996

1995/1996

BEEFMASTER:- GEORGE BAKLIS

WINEMASTER:- VERNE BARNETT

25. 7.95 KEW'S RESTAURANT - KEW 23 Cuisine \$30.00
 ANNUAL GENERAL MEETING

Menu:- Canapes:
 Deep Fried Calamari Rings.

Entree:- Cheese Souffle with pumpkin & leek Sauce.

Main:- Fillet of Beef, medium rare with peppercorn
 and mushroom Sauce, served with Celeriac,
 Tomato and Potatoes.

Sweets:- Pear, Apple and Rhubarb Crumble with Clotted
 Cream.

Coffee and Petits Fours.

<u>Wines:</u>	Redbank Brut N.V.	\$ 8.90
	1994 Chateau Tahbilk Marsanne	8.40
	1993 Dalfarras Roussanne	10.95
	1992 Bleasdale Langhorne Creek Malbec	7.90
	1994 Rouge Homme Coonawarra Pinot Noir	8.90
	Craigmoor Rummy Port	7.95

22. 8.95 ANTOINE'S CAJUN RESTAURANT -
 ARMADALE

18 Cuisine \$30.00

Menu:- Canapes:
 Ginger and Soy Sauce marinated Chicken Wings
 and Corn Meat & Sweet Potato Dumplings.

Entree: Gumbo Ya Ya Soup.

Main: Mesquite Seasoned Fillet served on Cajun
 Potato mash, served with Green Beans, Dutch
 Carrots and a Red Wine Jus.

Selection of Cheese and Greens.

Coffee.

<u>Wines:</u>	Taltarni Cuvee Brut Chardonnay Pinot Noir	\$ 11.95
	1995 Lindemans Bin 65 Chardonnay	5.90
	1993 Mitchelton Preece Cabernet Sauvignon	10.90
	1993 Redmans Coonawarra Shiraz	9.95
	Penfolds Club Port	6.95



1994

1994

Chateau Tahbilk

MARSANNE

Chateau Tahbilk lies in the Goulburn Valley of Central Victoria, some 100 kms north of Melbourne, Australia. Established in 1860, this Estate was purchased by the Purbrick family in 1925, classified by the National Trust in 1960 and is Victoria's oldest family owned winery and vineyard. Marsanne is a native of the northern Rhone and Hermitage regions of France and has been grown at Tahbilk since the late 1860's. The variety is one of the worlds rarest with the largest, single holding of all plantings situated on our estate. The nose and palate exhibit intense aromas of lemon, honey and peach whilst the finish is long and flavoursome, balanced with crisp acidity. These complex characters will develop with bottle age into the familiar honey suckle fragrance traditionally associated with Marsanne. This wine contains approx. 7.1 standard drinks, enjoy it in moderation with dishes such as: chicken, veal, pasta and seafood. Analysis at bottling:
Alcohol: 12.0% Alc/Vol.
Acid: 7.8 G/L
pH: 3.35
PRESERVATIVE (220) ADDED
ANTIOXIDANT (300) ADDED

LONG PADDOCK NON VINTAGE BRUT

Redbank, Victoria, Australia

Since the first release of wines in 1976, Redbank has been renowned for the unimpeachable quality and style of their small and distinctive range of wines. Neill Robb's passion for quality has extended to sparkling wines, and this creamy Chardonnay inspired Cuvée continues the Redbank tradition.

CUVEE 93/1

PRESERVATIVE (220) ANTIOXIDANT (300) ADDED

9 311789 433349

THE Dalfarras COLLECTION

A CONCEPT WITH A DIFFERENCE: The Dalfarras Collection of fine wines and art combines the unique talents of husband and wife team Alister Purbrick — Graduate Oenologist from Roseworthy Agricultural College and for the past decade trophy and medal winning wine maker at Victoria's oldest family owned winery, Chateau Tahbilk and Rosa Purbrick (nee Dalfarra) — one of Australia's most promising new artists whose highly acclaimed paintings have featured in exhibitions and galleries throughout Victoria.

Each Dalfarras release will encapsulate the close link between fine wine and fine art with an individual and innovative approach by oenologist and artist resulting in premium quality wines that exhibit stunning images of a visual and sensory nature.

The fruit selected for this wine is the finest available from Central Victoria and is chosen utilising stringent quality criteria and assessment standards.

ROUSSANNE 1993

This wine is produced from Roussanne, one of the world's rarest grape varieties and was matured in new French oak for 12 months prior to bottling.

The nose and palate exhibit a provocative mixture of herbal and citrus fruit characters with tropical overtones whilst textured new French oak adds background depth and complexity.

Dalfarras



Roussanne
1993




FRANK PUTTS 1ST
ARRIVED IN 1836 ON
BOARD H.M.S. BUFFALO
FROM PORTSMOUTH

HE WAS THE
FOUNDER OF
BLEASDALE AND
ONE OF SOUTH
AUSTRALIA'S PIONEERS

BLEASDALE
Established 1850
Langhorne Creek

1992
Malbec

13.0% ALC/VOL
PRESERVATIVE (220) ADDED
PRODUCED BY BLEASDALE VINEYARDS PTY LTD LANGHORNE CREEK S.A. 5255
WINE MADE IN AUSTRALIA 750 ml

South Australia



Produced from 100% Langhorne Creek grapes, this wine is medium bodied and displays strong spicy plummy fruit flavours, typical of the variety, as well as a touch of oak character derived from maturation in French and American oak hogsheads and puncheons for twelve months. A soft smooth fruit driven style suitable for current drinking.



9 316475 001246

26. 9.95 LE GOURMET RESTAURANT -
EAST MELBOURNE

23 Cuisine \$30.00

Menu as attached.

Wines:	Taltarni Cuvee Brut Chardonnay Pinot Noir	\$ 11.40
* 1984	McWilliams Pokolbin Hunter River Semillon	10.00
* 1986	Penfolds Bin 28 Kalimna	9.00
* 1986	Tyrrells Old Winery Hermitage	8.00
	Penfolds Club Port	6.40

* Club Cellar Wines.

24.10.95 MANFRED'S RESTAURANT - CANTERBURY 20 Cuisine \$30.00

Menu:-	Canapes:	
	Marinated Calamari, Smoked Seafood Mousse and	
	Spanish Parcels	
Entree:-	Parma Ham on Riquette Lettuce Leaves & Balsamic	
	Vinegar	
Main:-	Grilled Grain-Fed Fillet of Beef	
	served with seasonal vegetables and Vinegarette	
	Salad	
	A Selection of Victorian Cheese	
	Coffee and Almond Bread	
Wines:-	Cockatoo Ridge Brut N.V.	\$ 7.90
1994	Brown Bros, King Valley, Gewurztraminer	10.95
1995	Jamiesons Run Sauvignon Blanc	11.90
1992	Rouge Homme Cabernet Sauvignon	12.90
1992	Morris, Rutherglen Durif	14.95
	Brown Bros Reserve Port	9.95

28.11.95 MANFRED'S RESTAURANT - CANTERBURY 28 Cuisine \$38.00
LADIES DAY AND ANNUAL BOOK LUNCHEON.

Menu:-	Canapes:	
	A variety for Selection	
Entree:-	Dill Marinated Tasmanian Salmon with Asparagus	
	Spears	
Main:-	Grain-Fed Beef served with Selected vegetables	
	Salads placed to the table	
Sweets:-	Poppyseed Hazelnut Pudding	
	Served with a Chocolate Sauce and Cream	
	Selection of Cheese followed by Coffee	
By request -	Chicken Coq au Vin was available as a Main	
	Course.	

See 'Wines' which were selected for this menu on next page...



LE GOURMET

Licensed Restaurant

Nital Beefsteak & Burgundy Club Tuesday, 26th September 1995

MENU

Savouries:

Leekcroissant & Mini Springrolls

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Carpaccio of Yarra Valley Salmon served
on marinated fennel with white truffel oil vinaigrette

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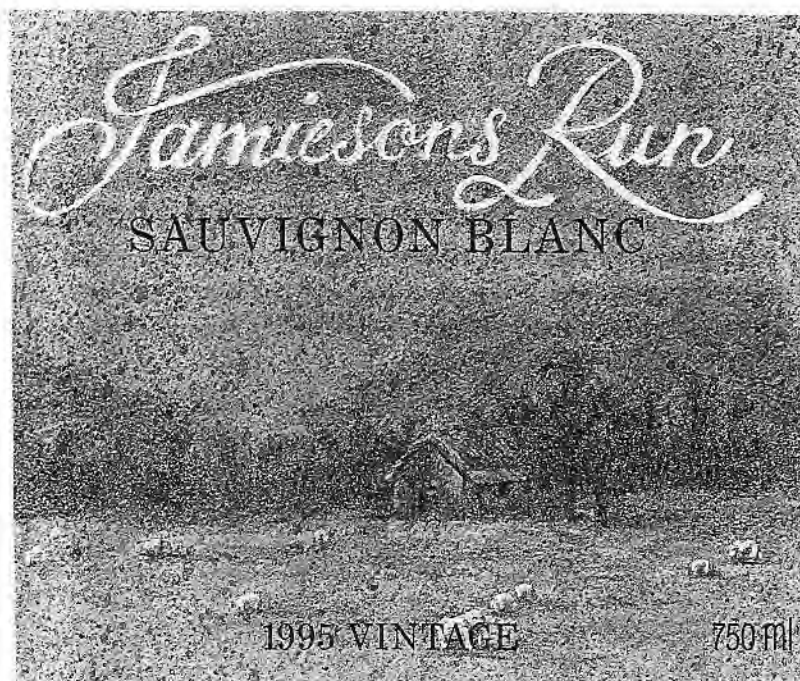
Roast of venison on a juniper berry sauce served with a cabbage tart and spaetzle

0-0-0

Tarago River's Hillcrest Mature with our own fruit and nut bread

0-0-0

Coffee



Jamesons Run

Jamesons Run is named after the original property where Mildara was established in 1885.

This wine has been made from Sauvignon Blanc grown at the company's own vineyards in Coonawarra and selected growers in the McLaren Vale district. The bouquet is highly aromatic and spicy, the palate has great fruit character with a crisp, dry finish.

Jamesons Run Sauvignon Blanc is a perfect match for anti pasta, fish and veal dishes.

REDMAN
COONAWARRA
Shiraz

Since 1908 the Redman family have been making wines in Coonawarra, Australia's premier red wine region.

Produced from premium Shiraz grapes grown on the famous Terra Rossa soil, this well structured wine exhibits full fruit flavours and soft tannins.

The Shiraz was matured for twelve months in a combination of American and French oak puncheons prior to bottling.

An ideal food wine to enjoy now or cellar for 5-8 years

ENJOY WINE IN MODERATION



REDMAN

A FAMILY TRADITION

1993
COONAWARRA
Shiraz

Bruce Redman

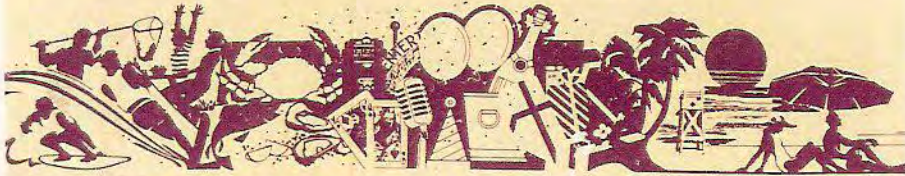
THIRD GENERATION WINEMAKERS

Malcolm Redman

0000

750mL PRODUCT OF AUSTRALIA 12.5% ALC/VOL

THE TASTE OF THE TWEED



BEEFSTEAK AND BURGUNDY CLUB
12TH BIENNIAL CONVENTION
COOLANGATTA TWEED HEADS 1990

1.9.8.6 HERMITAGE

Tyrrell's Vineyards Pty Ltd Pokolbin NSW
PRODUCE OF AUSTRALIA

750ml

13% Alc/Vol
Preservative (270) Added

26th September 1995

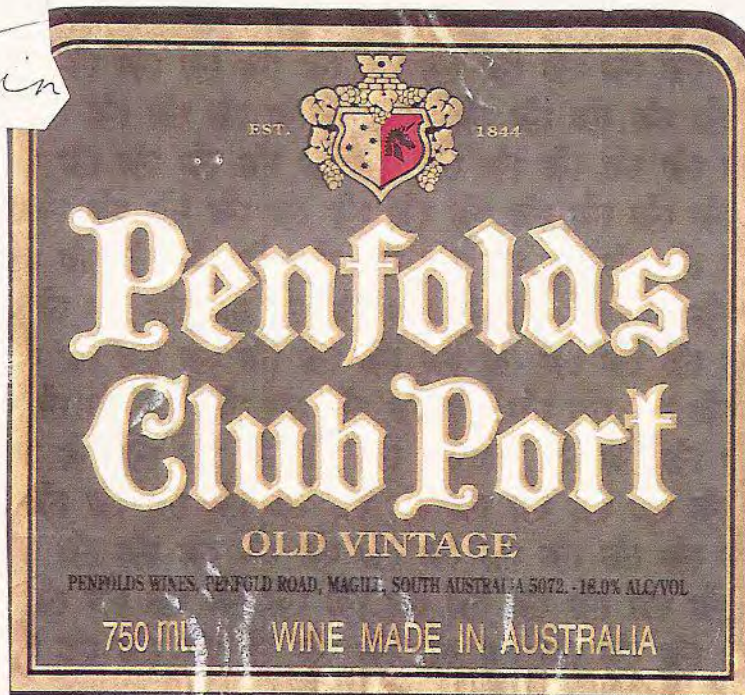
[Handwritten signatures]
Bob Symonds (VIC)
T. S. S. S.
Ralph Frost
Phil Smith
B. S. S.
J. S. S.
Peter Cole
Fred Villan

[Handwritten signatures]
Russell La
Bruce Candy
G. B. S.
J. S. S.
J. S. S.
J. S. S.
J. S. S.
J. S. S.

Penfolds KALIMNA BIN 28

All Penfolds red wines are made to mature in the bottle and will continue to develop many years after release. Extract tannins and tartrates are not removed at the time of bottling, as it is these elements that help retain the flavour and settle as a crust in the bottle.

To fully appreciate a mature red you should decant the wine. Be careful not to disturb the crust. Pour the wine into a decanter in one continuous movement against a light, so you can stop when the sediment reaches the bottle neck. This can be done just prior to drinking. Decanting allows the wine to 'breathe' sufficiently without losing the rich bouquet and flavours that have developed in the bottle.



A FEW COMMENTS ABOUT THE LUNCHEON FROM IAN GORRIE
at LE GOURMET on TUESDAY , 26th SEPTEMBER 1995

September, the magical time in Victoria - Grand Final time, and for a very long time, this mad Hawthorn supporter would not be seeing his team in the finals. In fact I would not even be in Victoria on Grand Final day as Ralph Foster and I would be in Sydney to attend a function at our old surf club in Avalon.

However, other great functions were being arranged prior to the last weekend in Victoria, and one of them was the Nital B & B function at Le Gourmet restaurant.

I well recall the day, fine and warm as I walked through Melbourne to the restaurant with my tongue hanging out for a cold Crown lager to start the days proceedings and as I walked in the door I could still see Gunther standing at the entrance complete with beard. They were the days of Bims and what wonderful meals we had in that restaurant many years ago, so all in all, I was looking forward to the lunch.

The savouries were Leekcroissant & Mini Springrolls that went well with - in my case - the Crown Lager and, for the more refined members, the Taltarni Brut.

We then sat down to be presented with the first dish..Carpaccio of Yarra Valley Salmon. This was served on marinated fennel with a white truffel oil vinaigrette. The meal was accompanied by a 1984 McWilliams Pokolbin Hunter River Semillon.

With that behind us, we then approached the main meal. Roast of Venison on a Juniper Berry sauce served with a cabbage tart and spaetzle. Two reds were served, namely a 1986 Penfolds Bin 28 Kalimna and a 1986 Tyrrells Old Winery Hermitage.

To complete the function, a Tarago River Hillcrest Mature Cheese with their own Fruit and Nut Bread. To compliment this, Coffee and Penfolds Club Port.

Reflecting on the Luncheon, I felt that George, our Beefmaster, was not that happy about the meal, to me it was somewhat bland, sounded great, but lacked a distinctive taste. The wines of course were up to the usual high standard.

The venue to me was a delight, good service, and wonderful to be back in a place that brought back so many pleasant memories of members and Luncheons gone by...yes, Herrings and that White Devil Water followed urgently by a cold beer, a large steak, a great red.... they were the days.



IAN GORRIE.

OCTOBER LUNCHEON on the 24th October, 1995.

MANFRED'S RESTAURANT - 135 MALING ROAD, CANTERBURY.

If ever Mervyn again asks me to comment on one of our lunches I will do so immediately, probably in the car after the lunch. I had delayed putting pen to paper for so long that I had forgotten the event, the name of the Restaurant, and lost my notes, all of which I regret is not an unusual happening of late. Pride swallowed I confessed my predicament to Mervyn seeking only the name of the Restaurant knowing my notes had to be found somewhere. Manfred's, of course, I know that, just checking.

I obtained the address from the telephone directory and drove there the next day, 'Manfred's Revisited', hoping for some exciting recollections. How could I have forgotten Maling Rd, a very different and charming little shopping centre with a huge antique shop. I remembered it well, arriving very early on the day of the luncheon and spending over half an hour wandering through the past.

Peering through Manfred's windows I remembered how cramped we were with pre-luncheon drinks, then, despite forcing myself almost to the point of cerebral haemorrhage, nothing, not even a hint.

Notes on the luncheon were found in the most obvious place after two nights searching.

The menu was as follows:-

ENTREE: Proscuitto Ham with Goats Cheese and
Selected Greens.

MAIN COURSE:

Pan fried Eye Fillet Steak with Red
Wine Sauce and Selected Vegetables.

Accompanying wines were:-

WHITES: Brown Bros. '94 Gewurztraminer
Jamiesons Run '95 Sauvignon Blanc.

REDS: '92 Rouge Homme Cabernet Sauvignon
'92 Morris Durif.

Cheese and greens completed the luncheon with Brown Bros. Reserve Port.

I regret that I could not provide more detail and I lament that I could not remember the Morris's Durif, it must have been another great day.



RALPH FOSTER.

LADIES DAY ANNUAL BOOK LAUNCH.

MANFRED,S RESTAURANT MALING ROAD CANTERBURY.

28th November 1996

Menu:-

Canapes

Entree:-

Fine slices of Tasmanian Salmon with Asparagus Spears.

Main:-

Grain fed Beef with vegetables and seperate salads.

Option:-

Chicken Coq-au-Vin.

Sweets:-

Poppyseed Hazelnut Pudding with chocolate sauce and cream.

Selection of Fine Cheeses.

Coffee.

Wines:-

Pre Lunch:-

1994 Seppelt Sunday Creek Pinot Noir Chardonnay.

White Wines:-

1994 Jamieson's Run Chardonnay.

1994 Black Opal Rhine Riesling Traminer.

Red Wines:-

1992 Penfolds Cabernet Sauvignon Bin 407.

1992 Morris Durif.

1990 Schmidts Bros. Strawberry Wine Sweet.

1990 " " Strawberry Wine Medium Sweet.

Port:-

Brown Bros. Reserve Port.

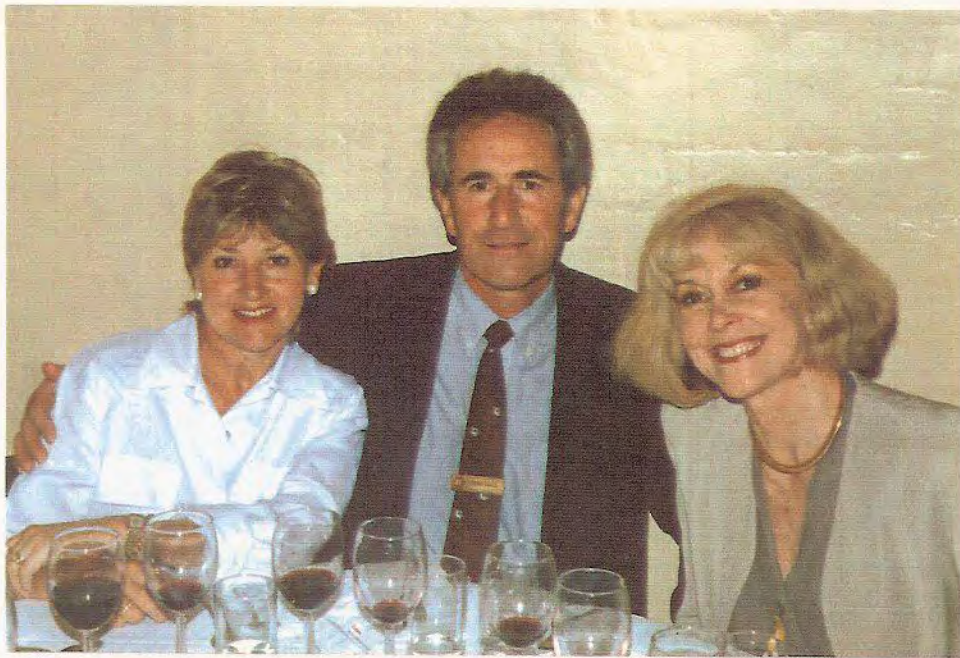
During the luncheon Ian Gorrie was called upon by The President, Mr. Kevin Pettigrove to offer on behalf of the Nital Beefsteak and Burgundy Club their appreciation to Audrey Ziebell for her continued dedication and assistance in the production of the 28th Annual Book. Ian carried this out superbly and then called on all present to stand and proposed a toast to Audrey Ziebell.

The Luncheon being attended by 28 Members, Wives and Guests.

KEVIN PETTIGROVE
PRESIDENT 1995/1996.







1995/1996 Cont'd

28.11.95 MANFRED'S RESTAURANT - CANTERBURY Cont'd

Wines:-	Seppelts Sunday Creek Pinot Noir Chardonnay	\$ 8.99
1994	Jamiesons Run Chardonnay	11.99
1994	Black Opal Rhine Riesling Traminer	7.99
1992	Penfolds Cabernet Sauvignon Bin 407	16.99
1992	Morris, Rutherglen Durif	15.99
1990	Harvest.Schmidts Strawberry Wine	
	(With Compliments from the President)	
	Brown Bros Reserve Port	9.99

23. 1.96 KEWS RESTAURANT - KEW 20 Cuisine \$30.00

Menu:-	Canapes:
	Egg Plant and Deep Fried Calamari Rings
Entree:	Warm Salmon Souffle
Main:	Fillet of Beef served with selected vegetables.
Sweets:	Chocolate Pudding coated with shaved almonds and served with cream.

Cheese and Greens.

Coffee, Petit Fours.

Wines:-	Seppelts Sunday Creek Pinot Noir Chardonnay	\$ 8.99
1990	McWilliams Mount Pleasant Elizabeth Semillon	9.99
1994	Angroves Classic Reserve Sauvignon Blanc	7.99
1993	Riddoch Katnook Estate Coonawarra Cabernet Sauvignon	11.99
1995	Brown Bros. Tarrango	8.99
	Hardys Tall Ships Port	6.99

27. 2.96 TRIACA'S RESTAURANT - HAWTHORN 18 Cuisine \$32.00

Menu:-	Canapes
Entree:	Ravioli Luciana
Main:	Fillet of Beef served with Mushroom sauce and vegetables.

Cheese, Greens & Coffee.

Wines:-	Taltarni Cuvee Brut Chardonnay Pinot Noir	\$12.95
* 1988	Lindemans Bin 7265 Hunter River Verdelho	5.94
* 1988	Lindemans Bin 7255 Hunter River Semillon	6.94
* 1988	Lindemans Bin 7270 Hunter River White Burgundy	6.98
* 1986	Lindemans Bin 7210 Steven Hermitage	9.97
* 1986	Tyrrells Hermitage	8.00
	Penfolds Reserve Club Port	12.95
	* Club Cellar Wines.	



BLACK OPALTM

1994
RHINE RIESLING TRAMINER

CLARE VALLEY
EDEN VALLEY
BAROSSA VALLEY

11.5% ALC/VOL 750ml PRODUCT OF AUSTRALIA

BLACK OPAL
RHINE RIESLING TRAMINER

Black Opal Rhine Riesling Traminer is a delicious full flavoured wine made from the highest quality grapes.

Fermentation was conducted using ultra-clean juice and low temperatures; conditions which enhanced the crispness and floral aromatic character that make this wine an attractive style.



PRODUCED AND BOTTLED BY:
MARK CASHMORE WINES PTY LTD
178 MAIN ROAD McLAREN VALE S.A.

PRESERVATIVE (220) ADDED
ANTIOXIDANT (300) ADDED

1990
Harvest

Schmidt's
(GENUINE)
Strawberry
Wine

Semi Sweet

Estate Grown & Bottled by F. & G. Schmidt
ALLANS FLAT, VICTORIA

750ml
WINE MADE IN AUSTRALIA

15.0% ALC./VOL.

SEPPELT
Sunday CREEK



Pinot Noir Chardonnay

750ML FERMENTED IN THE BOTTLE 12.0% alc/vol

Sunday CREEK
Pinot Noir Chardonnay

Sunday Creek was developed with a view to emphasising the freshness and elegance of grapes, the result being a superb wine with excellent depth of flavour and a soft delicate style. Made from superior quality Pinot Noir and Chardonnay grapes, this wine features attractive citrus-like fruit combined with creamy yeast characters.

Jamiesons Run

Jamiesons Run is named after the original property where Mildara was established in 1888.

This wine, made from Chardonnay grown at the companies own vineyards and selected growers, has achieved complexity through the astute use of barrel fermentation in new small oak with extended lees contact during maturation.

The bouquet is reminiscent of fresh peaches and figs whilst the flavour is rich and full with a crisp dry finish.

Jamiesons Run
CHARDONNAY



VINTAGE

750 ml

VINTAGE 1992



Penfolds

CABERNET SAUVIGNON
BIN 407

Inspired by Australia's benchmark Cabernet Sauvignon, Bin 707, Penfolds winemakers have developed Bin 407 Cabernet Sauvignon which has an abundance of rich, flavoursome varietal character, well balanced with superb oak integration, great depth and complexity.

This vintage is a blend of premium grapes from the Padthaway, Coonawarra and McLaren Vale districts.

PENFOLDS WINES, PENFOLD ROAD, MAGILL, SOUTH AUSTRALIA 5072. 13.5% ALC/VOL

750ML • WINE MADE IN AUSTRALIA

Penfolds

CABERNET SAUVIGNON
BIN 407

All Penfolds red wines are made to mature in the bottle and will continue to develop many years after release. Extract tannins and tartrates are not removed at the time of bottling, as it is these elements that help retain the flavour and settle as a crust in the bottle.

To fully appreciate a mature red you should decant the wine. Be careful not to disturb the crust. Pour the wine into a decanter in one continuous movement against

a light, so you can stop when the sediment reaches the bottle neck. This can be done just prior to drinking. Decanting allows the wine to 'breathe' sufficiently without losing the rich bouquet and flavours that have developed in the bottle.

APPROX 8.0 STD DRINKS

1995/1996 Cont'd

26. 3.96 STEFAN'S CHARCOAL GRILL - BALWYN 18 Cuisine \$30.00

Menu:-

Entree: Cevapcici, Tasty Skinless Sausages

Main: Tender medium rare Rump Steak served with a
'Idaho' Potato and Salad.

Wines:- Cockatoo Ridge Brut N.V.
1995 Delatite Dead Man's Hill Gewurztraminer \$13.95
1993 d'Arenberg The Old Vine Shiraz 11.95
1992 Penfolds Cabernet Sauvignon Bin 407 17.95
Penfolds Club Port Reserve 10.95

23. 4.96 GLENCOE RESTAURANT - MONT ALBERT 12 Cuisine \$30.00

Menu:- Canapes -
Salmon Mousse Twirl on toast and
Cheese flavoured Puffs.

Entree: Grilled Slice of Tomato on Puff Pastry
complimented with Cheese pieces and Herb
Leaves.

Main: Rare Fillet of Beef with Mushroom and Spinach
Sauce, served with a platter of Side Vegetables.
Selection of Cheese, Nuts & Fruit.

Coffee.

Wines:- Yellowglen Brut Rose
1994 Sandalford, Margaret River, Classic Dry White \$10.99
1995 Rosemont Traminer Riesling 6.99
1994 Brown Bros. Everton 9.99
1994 Water Wheel Vineyards, Bendigo Shiraz 11.99
Macquarie Barossa Valley Tawny Port 9.99

28. 5.96 KEWS RESTAURANT - KEW 21 Cuisine \$30.00
LADIES DAY

Refer to Report from Jim Freebairn.

25. 6.96 STEFAN'S CHARCOAL GRILL - BALWYN 23 Cuisine \$30.00

Menu:- Refer to Report from Geoff Verey.

Wines:- Andrew Garrett Brut N.V. \$ 9.99
* 1989 Tisdal Mt. Helen Fume Blanc 13.00
* 1990 Mildara Coonawarra Chardonnay 9.00
* 1988 Kay's Block 6 Shiraz 7.50
* 1989 Kay's Cabernet Sauvignon 7.50
De Bortoli 10 Year Old Muscat 11.49

* Club Cellar Wines.

VINTAGE 1992



Penfolds

CABERNET SAUVIGNON BIN 407

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This vintage is a blend of premium grapes from the Padthaway, Coonawarra and McLaren Vale districts.

PENFOLDS WINES, PENFOLD ROAD, MAGILL, SOUTH AUSTRALIA 5072. 13.5% ALC/VOL

750ML • WINE MADE IN AUSTRALIA

Penfolds

CABERNET SAUVIGNON BIN 407

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a light, so you can stop when the sediment reaches the bottle neck. This can be done just prior to drinking. Decanting allows the wine to 'breathe' sufficiently without losing the rich bouquet and flavours that have developed in the bottle.



APPROX 8.0 STD DRINKS



ANGOVE'S

SAUVIGNON BLANC

Classic Reserve

1994

ANGOVE'S SAUVIGNON BLANC

Lifted, herbaceous, almost asparagus-like characters are the first elements that may strike you while appreciating the bouquet of this wine. These are typical of the variety and are carried through onto the palate which has the added appeal of having a lingering, fruity flavour with a crisp, dry finish. The style lends itself to suit most perfectly dishes of a slightly herbal, spicy nature, although it will work well with most foods. Try it with Thai, Vietnamese, or French or Italian fare at the other end of the spectrum. This Sauvignon Blanc is made from one of the world's classic varieties and was grown, vinified and bottled on

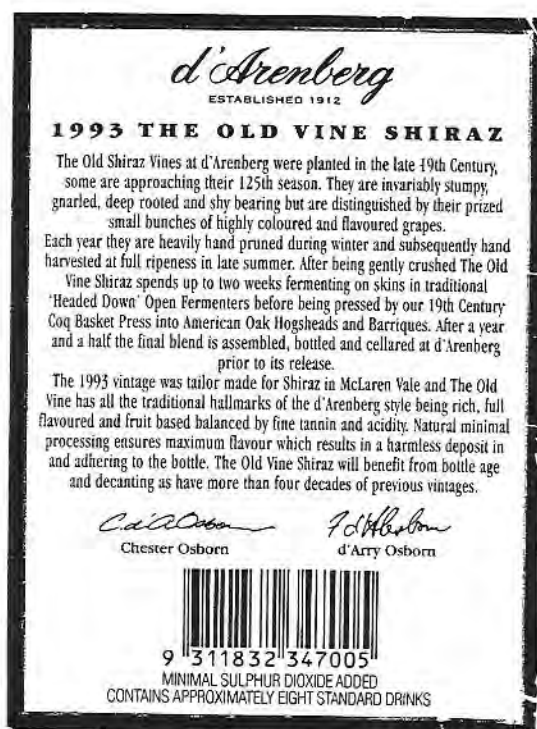
Company Estates.

PRODUCED & BOTTLED BY ANGOVE'S PTY LTD REGD OFFICE, BOOKMARK AVENUE, RENMARK, SOUTH AUSTRALIA 5341. PRESERVATIVE (220) ADDED. ANTIOXIDANT (300) ADDED. 12.0% ALC/VOL.

PRODUCE OF AUSTRALIA



13061



Stefan's Charcoal Grill - 305 Whitehorse Road Balwyn

March 26, 1996

Food

This was the first time the Club had lunched at Stefan's. I was asked to arrange the March lunch by the Beefmaster, George Baklis.

Stefan's is based on the very famous, and more expensive, steak restaurant Vlado's. Both restaurants have a set menu, with Stefan's also offering a choice of chicken as well. The main difference between these two restaurants is the price. A meal at Vlado's is \$60 a head, while at Stefan's it is between \$30 and \$35 a head. We paid our normal price of \$40.

On this day we had three courses which commenced with the skinless sausages, Cevapcici, which are lovely and spicy, and will either warm you up or give you heartburn! Next comes plates of meaty morsels, such as porterhouse and rump steak and lambs fry. At about the same time large wooden bowls of salad appear consisting of shredded lettuce, tomatoes, cucumbers all mixed up with black olives and an Italian-like salad dressing.

The main part of the days lunch was of course, the meat. As this is a restaurant that specialises in meat we all had rump steak, chargrilled, medium rare and as big as the plate.

We didn't have dessert, cheese or anything else.

Wine

The most memorable drink of the day was the magnificent magnum of Bleasdale champagne supplied by Ian Robinson. This bottle had aged for 25 years somewhere where it should not have for the past 25 years. To say it had aged gracefully would be ridiculous. It was bloody awful.

Unfortunately some late arrivals did not get in on the joke and were astonished to find that it was not the main champagne of the day. The Cockatoo Ridge was.

Because of the propensity of red meat for the day only one white was supplied, although this did compliment the Cevapcici and morsels quite well. That wine was a Delatite Gewurztraminer.

With the rump we had two reds, the Penfold 407 Cabernet Sauvignon and a wine I had mentioned to the Winemaster, Vern Barnett, as one I believed would go beautifully with the meat, d'Arenberg Old Vine Shiraz. As expected when asked to comment on the reds, not only did I not pick the Old Vine Shiraz I actually picked the cab/sav as the Shiraz. As Jim Freebairn says, everybody is an expert when they know what it is.

To finish of the afternoon we had a Penfold Club Reserve Port.

Generally the afternoon was well received by those there, but unfortunately we only had 19 in attendance.

GEOFF VEREY
Acting Beefmaster

LADIES' DAY AT KEW'S TUESDAY 28TH MAY 1996

Eighteen of us were booked in to lunch at Kew's on this late autumn day and it was very pleasant taking pre-luncheon drinks in the upstairs dining room. Somehow there was a bit of a mix-up as there were twentyone of us who turned up. We had known that our Secretary might be late as he had to come from hospital where Audrey had been admitted. It was the first Ladies' Day in memory that she had missed. Mervyn left early as a result and unfortunately our President, Kevin Pettigrove and his wife, Aileen also had to leave early owing to family illness. After some "musical chairs" we were eventually all accommodated at a large single table.

It had been some years since a representative from a Wine Company had been our guest and we welcomed Peter Willis from R.L. Buller and Sons Wines. Peter brought his wife along. They sat opposite Jill and me and we had the opportunity for a chat. I recognised him from somewhere and on finding that he had previously worked for Tisdall wines for ten years realised that he had presented their wines at one of our lunches years ago. (We still have some of their 1988 Merlot in the Club's cellar).

In his address to the members and guests Peter spoke about Bullers' Wines, a family company which has been going for some seventyfive years and is being run by the third generation Bullers, Richard and Andrew. The business had been stagnant for some time and two years ago they made some sales and marketing moves with changes to the four key components: label, agent, price and wine style. Their biggest challenge is to attract new customers to the popular modern styles of lighter, fruitier wines without alienating their traditional customers who enjoy the big wines of North-East Victoria. In other words they are trying to produce a contemporary style with traditional values. Peter said that exports have leapt by 2500% more than they were eight years ago (must have been a very low base). The English and Americans particularly enjoy the fruit (they call it sunshine) of Australian wines. As the luncheon progressed Peter also spoke from time to time about the wines which were served.

MENU

Seafood Platter:

A combination of scallops, calamari, prawns, tuna and trout roll.

Fillet Steak:

Cooked medium rare with beef glaze, onion and fried leek.

Apricot Almond Pudding

with vanilla sauce.

Cheese selection including Wattle Valley Brie
and Vintage Gouda.

WINES

Seppelts' Breakfast Creek Champagne

Bullers' 1994 Beverford Semillon

Bullers' 1995 Beverford Chardonnay

Bullers' 1993 Beverford Cabernet Sauvignon

Bullers' Old Muscat

Bullers' 1994 Rutherglen Grenache - Cinsaut

As usual there was much discussion about the food and wines. The combination of delicious food from Kew's and wines from Bullers plus the convivial company made for a most enjoyable meal.

Ian Gorrie when invited to speak on the whites "waxed eloquent" on their merits. Some wag suggested that as the wines are usually served masked it was the first time he had been able to identify the varieties. (Is there no respect for our Life Members?). Ralph Foster said that he really appreciated the fruit in the two whites and this certainly was the feature which I appreciated in them.

The order in which the meal and wines were served was a little unusual in that the dessert and Muscat were served before the cheeseboard and second red wine. The Muscat was served slightly chilled and Peter explained that this was a thought that the Company had that might appeal to younger drinkers used to cold beverages. Personally, I thought it took away some of the flavour for which Muscat is renowned. The other effect of serving a dry red wine after the Muscat was to accentuate the dryness of the Grenache- Cincaut. Nevertheless the experiment was an interesting one and Carl Dunstan and Ron Watt who spoke about the wines were full of praise for Bullers. "Never had a failure with Bullers". "Liked it. Exactly what I expected from Bullers," they said. For those of us who were unfamiliar with the Cincaut grape variety Peter Willis explained that we probably knew it under its former common name of Blue Imperial. Peter went on to say that the wines we had tasted that day and all wines from Bullers were available from Dryandra Cellars at 318 Station Street Box Hill South Phone 98082778 at 15% discount off the shelf price to B & B members. The proprietor's name is John Wright.

By late afternoon the members and their guests gradually took their leave from the restaurant after yet another fine luncheon feeling the better for it and no doubt thinking as I, that wine really is the health drink of the '90s!



Jim Freebairn

Stefan's Charcoal Grill - 305 Whitehorse Road Balwyn

June 25, 1996

Food

Our March luncheon must have made a good impression as we were back at Stefan's in June. So much so that there were 23 at this luncheon. The difference between this lunch and the previous was that we had a choice between a rump and porterhouse steak. On this occasion we also had desert which was, surprise!, strawberry pancakes, much the same as that other steak restaurant.

The comments on the food were consistent with our last visit including one member, who wishes to remain anonymous, that on both occasions he had received apparently the only overcooked piece of steak at both lunches. Which reminds me I must get my watch fixed.

Wine

This time we did not have the benefit of sampling any 25 year old vinegar, Oops sorry champagne, so instead of an Alf Garnet Brute we had an Andrew Garrett Brut and the customary House Brown.

The wines for this lunch were supplied from the Cellar and certainly provided an interesting variance of taste and surprisingly, with the whites, complimented the Cevapcici and morsels of meat.

The two whites were a 1989 Tisdall Mount Helen Fume Blanc and a 1990 Mildara Coonawarra Chardonnay. Both wines had aged well and still retained the characteristics that the styles are appreciated for.

For the main steak course we had a 1988 Kay's Block 6 Shiraz and 1989 Kay's Cabernet Sauvignon. There was much discussion to which wine suited which meat and naturally it came down to personal choice.

When we had dessert I had hoped for a noble riesling, or similar would be served, but it wasn't. Instead Winemaster Vern Barnett supplied some De Bortoli 10 Year Old Muscat. As a Muscat it was agreed a good choice was made, but for a dessert wine its flavour seemed to get lost in the strawberries, cream, etc.

Stefan's is one of those restaurants that allows use full use of the premises, but holds no surprises when it comes to the menu. At times that might not be such a disadvantage.

GEOFF VEREY

Names of Champagne Bottles

The method of making Champagne was originally discovered by Dom Perignon, a Benedictine monk who died in 1715. Champagne, as most of us know it, is sold in a half bottle, sometimes called a pint, a standard 750ml bottle, or a magnum which holds 2 bottles.

From here on, the bottles have biblical names. No one knows why; it is simply an old custom carrying on from wine lore of the past

Jeroboam ~ after the first king of Israel. This is a double magnum ~ 4 bottles

Rehoboam ~ defeated Jeroboam in a war fought 3000 years ago ~ 6 bottles

Methuselah ~ Noah's long lived grandfather ~ 8 bottles

Salamanzar ~ a warrior king of Abyssinia ~ 12 bottles

Belshazzar ~ last king of Babel and grandson of Nebuchadnezzar ~ 16 bottles

Nebuchadnezzar ~ a king who rebuilt Babylon ~ 20 bottles

Champagne is a drink for any kind of celebration. You can drink it at any time of the day, with any course during a meal. However, many wine connoisseurs regard it mainly as an aperitif. The wine should be chilled, but not frozen. The wrong way of opening champagne is to let the cork fly across the room because too much sparkle and wine are lost. The correct way is to slant the bottle at an angle of 45° with a serviette placed between your hand and the neck. Holding the cork with the other hand, slowly twist the bottle away from the cork.



Seppelt Great Western