

Mital



1996 — 1997

1996/1997

"NITAL" - OUR 30th YEAR

THIRTY YEARS!!! It is said that time flies but, just somehow, these years must have travelled by 'Concord' for what a great Thirty Years the Nital Club has seen.

We started off with just twelve of us namely, Merv Ziebell, Colin Raeburn, Stan Ziebell, Ian Gorrie, David Triaca, Leon Massoni, Jim Irvine, Norm Waight, Howard Palmer, Ralph Foster, Des Lavelle, Neville Willmott, at the Latin Restaurant on the 24th of January, 1967 to form a Beefsteak and Burgundy Club and that came to fruition with the presentation of our Club's Charter No.72 on the 11th of May, 1967 which was also celebrated at the Latin Restaurant. By that time we had thirteen members with my brother Albert joining us.

At one time membership was down to nine but, on other occasions the maximum of thirty members with a waiting list were registered. However, this is all covered in our 25 Year History Book and with subsequent Year Books along with many of the great luncheons we have had together as well as a few of the worst.

Being a Great Club we decided a number of years back to have celebrations per year covering two of our most important dates. One being in January each year to celebrate our Inaugural Meeting of January 1967 and another one to celebrate the Charter Luncheon of May 1967. Our January 1997 Luncheon is recorded in this Year Book by Jim Freebairn after being held at Kew's Restaurant, Kew.

For our 30th Charter Celebration there were 25 Members, Wives and Guests who enjoyed a superb Luncheon at Perrins Restaurant, Glen Iris on the 27th of May 1997 where, on arrival at the Restaurant, we were greeted with delightful Canapes and Yalumba D Methode Champenoise.

At the commencement of the Luncheon I was asked by the President Mr. Kevin Pettigrove to propose the Toast to the Nital Club. As I had 'Chaired' and 'Opened' (albeit for a short time) the first meeting in January 1967, it was my great pleasure to propose the "Club" Toast on this most special occasion and also mention that, of the original twelve, there was only Ian Gorrie, Ralph Foster and myself still members. Before the introduction of Guests the President requested those present to 'Toast' a thank-you to the three of us for past efforts to the Club.

The Luncheon, which I personally consider was excellent, is covered fully in the menu attached to the May pages with each course, through to the Celebration Cake, being accompanied by tremendous wines from our own Cellar. All in all a true Beefsteak and Burgundy Day.

"Good Food, Good Wine and Good Fellowship"

With our first 30 years behind us I wish well to the younger members of the Club coming along to ensure that the Club can survive and continue to grow for the next 30 years and headed by our incoming President, Jim Freebairn.

Once again my thanks to Jim Freebairn for his excellent contribution to our records especially on his report of the First Annual Beefsteak and Burgundy Convention at Cobram.

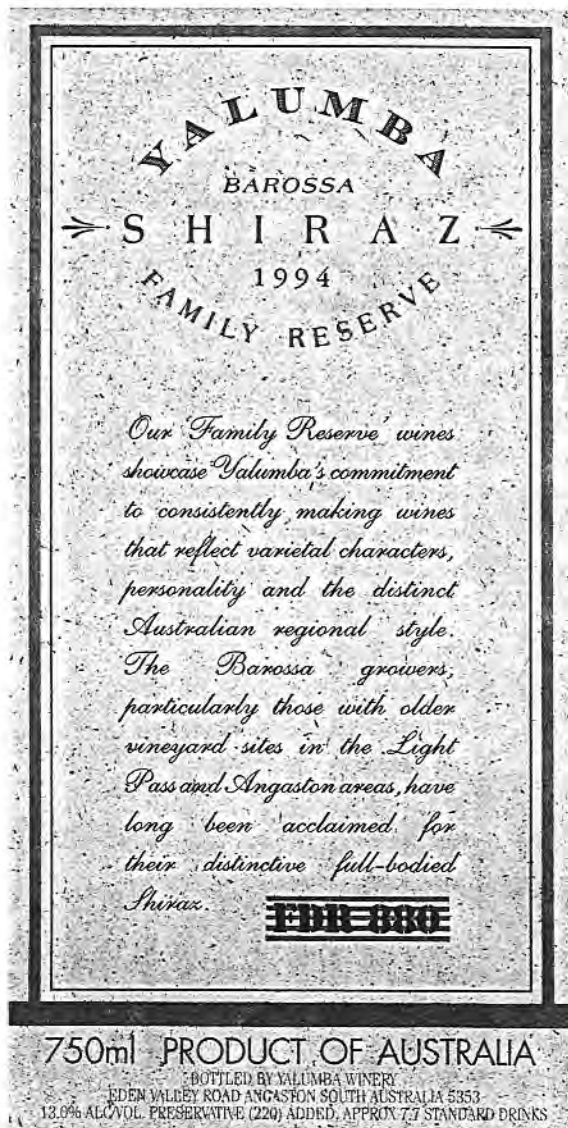
I was hoping for our 30th Year that I could obtain an input from each of the members but that was not quite possible but my thanks to those members who gave me a page or two for this Years History Book.

Last, but not least, thanks again to Audrey Ziebell for her time and patience on putting our Book in print.

As it is high time that someone else took over this project, I have asked Jim Freebairn to do so if he can, so don't forget to give Jim your support.

Regards, and here is to the next
30 years of "Nital",


MERVYN T. ZIEBELL.

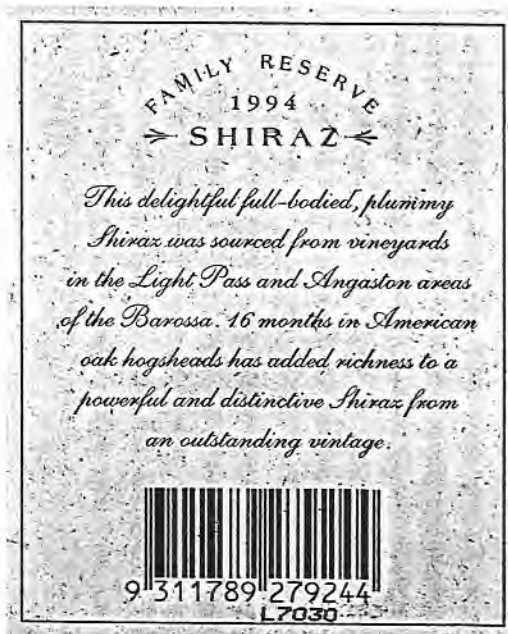


VALUMBA
BAROSSA
SHIRAZ
1994
FAMILY RESERVE

Our Family Reserve wines showcase Valumba's commitment to consistently making wines that reflect varietal characters, personality and the distinct Australian regional style. The Barossa growers, particularly those with older vineyard sites in the Light Pass and Angaston areas, have long been acclaimed for their distinctive full-bodied Shiraz.

EDH 880

750ml PRODUCT OF AUSTRALIA
BOTTLED BY VALUMBA WINERY
EDEN VALLEY ROAD ANGASTON SOUTH AUSTRALIA 5353
13.0% ALC/VOL. PRESERVATIVE (220) ADDED, APPROX 7.7 STANDARD DRINKS



FAMILY RESERVE
1994
SHIRAZ

This delightful full-bodied, plummy Shiraz was sourced from vineyards in the Light Pass and Angaston areas of the Barossa. 16 months in American oak hogsheads has added richness to a powerful and distinctive Shiraz from an outstanding vintage.


9 311789 279244
L7030



OFFICE BEARERS 1996/1997

Left to Right:

Ralph Foster.....Wine Master

Kevin Pettigrove.....President

Mervyn Ziebell.....Secretary/Treasurer

Nick Smith.....Beef Master

Geoff Verey.....Committee

Jim Freebairn.....Cellar Master

Greg Brown.....Committee

ANNUAL GENERAL MEETING
of the NITAL BEEFSTEAK AND BURGUNDY CLUB
held at KEW'S RESTAURANT, KEW
on the 23rd July, 1996.

The President, Mr. Kevin Pettigrove, declared the meeting open at 11.12a.m. and welcomed all members present.

PRESENT: Messrs. Kevin Pettigrove, Merv Ziebell, Nick Smith, Ian Robinson, Fred Villiers, George Baklis, Greg Brown, Verne Barnett, John Wilkinson.

PROXIES: Received from Jim Freebairn, Geoff Verey.

APOLOGIES: Messrs. Geoff Verey, Ralph Foster, Neil Noonan, Ron Watt, Ross Barry, Harry Markby, Carl Dunstan, Jim Freebairn.

MINUTES of the previous Annual General Meeting held on the 25th July, 1995 were presented by the Secretary Merv Ziebell for adoption.

Moved for adoption by Nick Smith and seconded by Ian Robinson.
Accepted by all present.

BUSINESS ARISING:

Nothing Offered.

TREASURERS REPORT:

The Audited Balance Sheet of the Club showing a loss of \$669 with Cash in the Bank of \$392 and Creditors of \$97 was presented by the Treasurer Merv Ziebell for adoption.

Moved for adoption by Ian Robinson and seconded by Verne Barnett.
Accepted by all present.

BUSINESS ARISING:

Nothing Offered.

CORRESPONDENCE:

- 27. 6.96 Letter to R.L. Buller, disputing Liquor invoice total for wines at May Luncheon.
- 27. 6.96 Letter to Bill Dand, General Secretary, Adelaide requesting a copy of the Master Insurance Policy covering Public and Directors Liability.
- 1. 7.96 Letter to Tony Cross, Terrace Ins. Brokers, Adelaide requesting a credit for Public Liability Policy, cancellation period July - August 1996.
- 11. 7.96 Credit Letter of \$36.47 received from Terrace Ins. Brokers covering cancellation period of Public Liability Insurance Policy.
- 11. 7.96 Letter to Terrace Ins. Brokers requesting cheque in lieu of 'Credit Endorsement'.

PRESIDENTS REPORT:

As attached.

ELECTION of OFFICE BEARERS:

This being the Annual General Meeting, the President, Mr. Kevin Pettigrove, declared all positions vacant and called for nominations for President for the year 1996/97.

PRESIDENT:

Kevin Pettigrove - Nominated by Merv Ziebell
Seconded by Nick Smith

As no other nominations were received, Mr. Kevin Pettigrove was re-elected as President and again accepted the 'Collar of President' for 1996/97 and called for nominations for the following official positions.

VICE PRESIDENT:

George Baklis - Nominated by Merv Ziebell
Seconded by Verne Barnett Duly Elected

WINEMASTER:

Ralph Foster - Nominated by Nick Smith
Seconded by Greg Brown Duly Elected

BEEFMASTER:

Nick Smith - Nominated by Merv Ziebell
Seconded by Ian Robinson Duly Elected

SECRETARY /

TREASURER:
Mervyn Ziebell - Nominated by Nick Smith
Seconded by Fred Villiers Duly Elected

COMMITTEE MEMBERS: Two

1. Geoff Verey - Nominated by Verne Barnett
Seconded by Greg Brown
2. Greg Brown - Nominated by Nick Smith
Seconded by Verne Barnett

As no other nominations were received both were elected to the Committee.

CELLAR MASTER:

Jim Freebairn - Nominated by Nick Smith
Seconded by Verne Barnett Duly Elected

CLUB AUDITOR:

Bruce Candy - Nominated by Merv Ziebell
Seconded by Nick Smith Duly Elected

GENERAL BUSINESS:

1. Affiliation Fees (Incorporating Public Liability and Directors and Officers Liability Insurance).

Moved by Ian Robinson and seconded by Greg Brown that the sum of \$140.00 Affiliation Fee and Public Risk Insurance be forwarded to the Beefsteak and Burgundy Club, Adelaide for the period of July 1996 to June 1997.

Motion Approved.

2. Cellar Accident Insurance.

Moved by Nick Smith and seconded by George Baklis that the Insurance Premium of approximately \$98.00 be paid for the period of 1996/97.

Motion Approved.

GENERAL BUSINESS Cont'd.

3. Annual Fees and Levies.

After general discussion on the subject of Fees for the period of 1996/1997 it was moved by Merv Ziebell and seconded by Ian Robinson that the Nital Club Annual Fees and Levies be:-

- a) Monthly Luncheon Expenses
(excluding raffles) \$45.00 Member/Guest
 - b) Nomination Fees 35.00 per Member
 - c) Annual Subscriptions 40.00 per Member
 - d) Absentee Levy 5.00 per Member
- (Unless overseas, interstate or other extenuating circumstances)
- e) Non return of Monthly Notice or Advice 10.00 per Member
 - f) Not wearing Club Tie 1.00 per Member

The Motion was put to the vote and passed by all present with one exception.

4. Cellar Levy.

Moved by Nick Smith and seconded by John Wilkinson that the Club Levy for 1996/97 be \$40.00 per member

Motion Carried.

5. Nital Club 30th Year Celebrations.

Moved by John Wilkinson and seconded by Nick Smith that the Committee's recommendation be accepted and the motion being:

- a) To celebrate the first Luncheon held on the 24th January, 1967 the Club would hold a special Luncheon for Members and Guests at their normal luncheon on the 28th January, 1997.
- b) To celebrate the Clubs Charter Presentation Day which was dated on the 11th May, 1967 and held on the 20th June, 1967 the Club would hold a special Ladies Evening, to be held in lieu of the normal May Tuesday Luncheon, to be held on the 27th May, 1997.
- c) That the cost of both functions be approximately \$60.00 each.
- d) That the Committee in conjunction with the Cellar Master. Jim Freebairn, consider the usage of Club Cellar wines for both occasions.

Motion approved by all present.

6. New Members.

The President, Mr. Kevin Pettigrove, mentioned that as the Club was low on numbers, the Committee consider a Membership Officer in a view to encourage new members who would fully support and appreciate the Club.

As there was no other business in relation to the Annual General Meeting before the 'Chair' the President declared the Meeting closed at 12.25p.m. and thanked those members present for their support and trusted that the Club would have a marvellous 30th Year.

KEVIN PETTIGROVE.

President.

MERVYN T. ZIEBELL. Hon. Secretary.

NITAL BEEFSTEAK AND BURGUNDY CLUB.

PRESIDENT'S REPORT 1996 - 97.

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

The Nital Beefsteak & Burgundy Club have celebrated their 30th year with many positive events during 1996-1997.

Thirty years ago when the Club was formed I am sure that those first members who participated in the formation of the Nital Beefsteak & Burgundy Club would have wondered whether their Club would still be in existence thirty years later.

We, as members today, would like to acknowledge the enthusiasm, wisdom, great planning, and loyalty, of those initial foundation members.

There are currently three foundation members who are still with the Club.

They are: Ralph Foster,
Ian Gorrie,
Mervyn Ziebell.

The Nital Beefsteak & Burgundy Club wishes to congratulate these members for a job well done.

The Beefmaster Nick Smith and Winemaster Ralph Foster carried out their duties in a commendable way providing good food and superb wines for us.

The variety of restaurants chosen during the year enabled the members to evaluate the different variety of food and service that has been offered.
However I am sure, that generally speaking, we are also aware of the very high standards offered by Kew's Restaurant.

The celebrations held during 1997 to commemorate the Club's 30 years activities were very successful.
The ladies evening dinner meeting in June was well represented and a very enjoyable evening was held by all those present.

My thanks are extended to The Club Hon. Secretary, Mervyn Ziebell for his annual tasks of Secretary--Treasuer.
This year Mervyn carried out his duties under very difficult circumstances and still performed 100%.
Job well done Mervyn.

My thanks are extended to Bruce Candy for his work as Club Auditor.

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

The Nital Beefsteak & Burgundy Club has now completed its 30th year and the future of the Club looks very secure.
However we should all endeavour to be on the lookout for prospective new members.

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

Kevin Pettigrove  President.

NITAL BEEFSTEAK AND BURGUNDY CLUB.

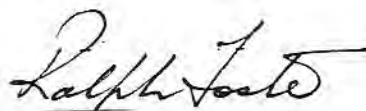
WINEMASTERS REPORT 1997.

30th YEAR of NITAL.

I sincerely thank those involved in inviting me to Nital's 21st. It is hard to believe that nine years have passed since that memorable lunch which resulted in my re-joining Nital. I have received immense satisfaction in being directly involved in Nital's 25th and 30th Birthday Functions.

Nital has had some great functions in this past year and it has been a very great pleasure to partner Nick Smith and endeavor to select wines to accompany his varied and memorable lunches.

Nital is most fortunate to now have a Cellar that I believe is second only to one, and a Cellar Master, Jim Freebairn, second to none. I sincerely thank Jim for his assistance and excellent selection of wines from and for our Cellar. As our Cellar grows, future years will see more and more lunches enjoying our own cellar wines.



RALPH FOSTER.

1996/1997

BEEFMASTER:- NICK SMITH

WINEMASTER:- RALPH FOSTER

23. 7.96

KEW'S RESTAURANT - KEW
ANNUAL GENERAL MEETING

15 Cuisine \$30.00

Menu:-

Canapes. Pesto Toast

Entree:-

Bay Scallops served in a Pernod, Fennel
and Dill Sauce with a Sweet Potato Puree and
Fried Egg Noodle.

Main:-

Char-grilled Aged Sirloin served with a
Red Onion, Peppercorn and Mushroom Sauce with
Fried Leeic.

Sweets:-

Chocolate, Rum and Walnut Parfait with
Raspberry Coulis.

A Selection of Cheese, including Bergadier Blue
(Germany) Wattle Valley Brie (Victoria)
Watsonia Cheddar (Western Australia).

Coffee and Petit Fours.

Wines:-

Cockatoo Ridge N.V. Brut	\$ 8.99
1994 Blue Label Diamond Valley Chardonnay	15.99
1995 Delatite Dead Man's Hill Gewurztraminer	13.99
1992 Marienberg Cabernet Sauvignon	12.99
1993 Penfolds Bin 389 Cabernet Shiraz	15.99
1992 Brown Bros. Vintage Port	16.99

Refer to comments from John Wilkinson - attached.

VINTAGE 1993



Penfolds CABERNET SHIRAZ BIN 389

Combining the elegance of Cabernet Sauvignon with the richness of Shiraz, Bin 389 is matured in American oak casks including all those that held the previous vintage of Penfolds Grange. This classic wine features intense opulent varietal flavours, balanced oak complexity and a firm tannin finish. This vintage is a blend of premium grapes from the Padthaway, Barossa Valley, Coonawarra and McLaren Vale districts of South Australia.

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

750ML • WINE MADE IN AUSTRALIA

Penfolds

CABERNET SHIRAZ BIN 389

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.

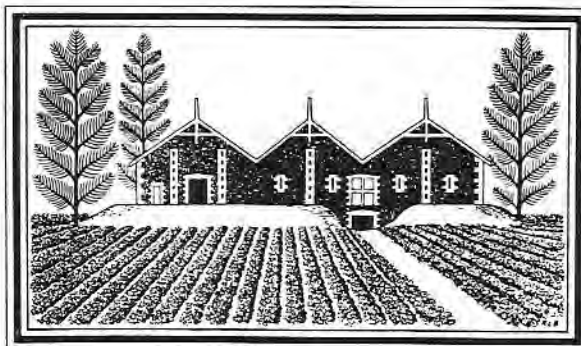
To fully appreciate a mature red you should decant the wine. Be careful not to disturb the crust. Pour the wine into a decanter in one continuous movement against

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 STANDARD DRINKS



PRESERVATIVE (220) ADDED



WYNNS COONAWARRA ESTATE HERMITAGE

VINTAGE 1987

COONAWARRA ESTATE
WINE PRODUCT OF AUSTRALIA

11L

KEW'S RESTAURANT
23rd of July, 1996.

Home, the very word conjures up visions of warmth, hospitality and good food. And so it is, at Kew's Restaurant.

After being away for several months it was good to be back in familiar surroundings.

Following the rigours of the AGM, we were eager to savour Nuri's fare, and as usual it was up to his high standards.

Savoury appetisers paved the way followed by a serving of succulent Tasmanian scallops immersed in a Pernod and shaved leek sauce. Judging by the clean bowls in my vicinity, this course was well received.

As winemaster, Verne Barnett produced two white wines that complimented this dish superbly. A Diamond Valley Chardonnay, 1994, and a 1995 Delatite Gewurztraminer Reisling. Geoff Verrey undoubtedly enjoyed the latter, clearly identifying not only the wine but at which luncheon we'd had it previously.

The main course lived up to our expectations, a superb piece of aged export rump hung for several days and then singed slightly to produce a crisp crust many of our members seek.

Served with a variety of pan stirred vegetables the meal was simple but an elegant testimony to the chef's skills.

Verne's selection of reds enhanced this repast. His own personal favourite, 1993 Penfolds Cabernet Shiraz Bin 389, was in his own words surpassed by the 1992 Marienberg Cabernet Sauvignon, a deep rich red melded with the beef magnificently.

Dessert followed, a chocolate, rum and walnut Parfait, light as heaven and served with a raspberry coulis.

Steaming coffee, port and cheese should have sealed the occasion, but we were left with a series of significant questions to ponder.

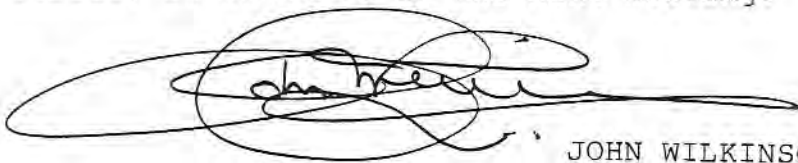
Did Ian Gorrie mistake the date of the meeting?

Would he turn up next week?

Was the fact that no Crown Lager was available, an omen?

Did he have the Valiant back?

These burning questions would, no doubt like a long running serial, be answered at the next meeting.



JOHN WILKINSON.

27. 8.96 OASIS OZ BRASSERIE - 16 Cuisine/Wines \$35.00
NORTH MELBOURNE

Refer to full report on the Luncheon Menu and Wines
by Jim Freebairn.

As we paid one amount covering the Luncheon and
Wines, there is no costing of individual wines.

24. 9.96 PERRINS RESTAURANT - GLEN IRIS 25 Cuisine \$30.00

Menu:-

Entree:-

Terrine of Shrimp and Fresh Rockling
wrapped in Smoked Salmon and Nori with a garnish
of Papaya served on a Maltaise Mayonnaise.

Main:-

Mignons of Kangaroo wrapped in crisp bacon
with a topping of Basil and Pinenut Bearnaise.

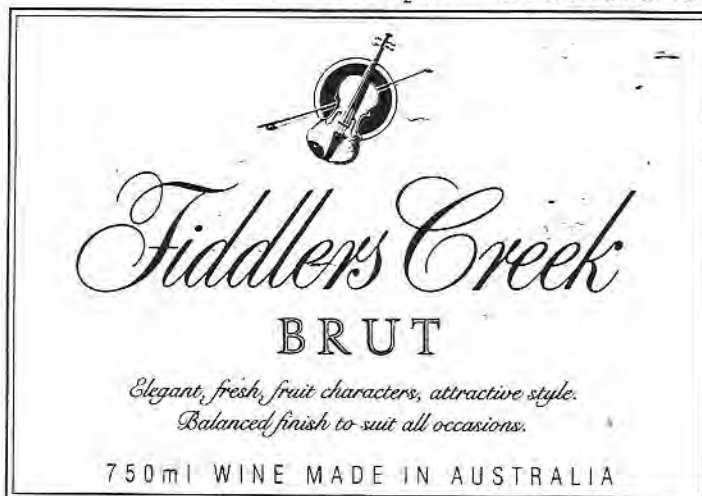
Selection of Cheese including, Jindi Double Brie,
Timboon Raclette, Watsonian Cheddar, Milawa Blue.

Coffee.

Wines:-

	Fiddlers Creek Brut	\$ 7.99
* 1984	McWilliams Hunter River Semillon (1994 National Convention - Canberra)	10.00
* 1989	McWilliams Mount Pleasant Elizabeth	7.50
* 1987	Wynns Coonawarra Estate Hermitage	7.00
* 1989	Mildara Cabernet Merlot (1992 National Convention - Mt. Gambier)	9.00
	Morris Black Label Old Tawny Port	8.99
* Club Cellar Wines		

Refer to report attached from Fred Villiers.



Fiddlers Creek

Fiddlers Creek is situated in the highly respected wine
growing district of the Pyrenees, in Western Victoria, an
area rich in early gold mining history. The creek itself was
named after two musically-inclined miners who
discovered a significant gold reef.

This premium sparkling wine, made by the authentic
méthode champenoise, shows outstanding fruit and
flavour with a creamy softness on the palate.

VINTAGED AND BOTTLED BY FIDDLERS CREEK
AVOCA, VICTORIA 3467. 12.5% ALC/VOL

NITAL BEEFSTEAK & BURGUNDY CLUB
LUNCHEON AT THE OASIS OZ TUESDAY 27TH AUGUST 1996

Yes, it has happened before, but only once since I joined the Club about twelve years ago. Mervyn Ziebell, our Hon. Secretary/Treasurer was unable to attend a meeting owing to his wife, Audrey, having recently undergone surgery. All at the luncheon expressed their regrets and wished her a speedy recovery. It was a dinner at Allison's Restaurant that Mervyn had missed previously and this was the first luncheon meeting he had missed for at least fifteen years. An impressive record.

I am used to travelling fair distances to our lunches and it was a rare treat for the venue today to be within walking distance of my office. My guests were my colleague, Carlo Iovenitti and the sales manager at the Town House Hotel, Glenn Johnstone. It was a "busman's holiday" for Glenn taking lunch at another hotel. The generous quantities of food and wine provided plenty of energy for Carlo to burn up in his daily run. He has participated in several marathons.

We were greeted with a choice of Boag's Premium Lager or McWilliams Kanandah, a champagne style made from Pinot Noir and Chardonnay grapes. The venue provided an excellent opportunity for the incoming Beefmaster, Nick Smith and Winemaster, Ralph Foster to demonstrate their skills. You could tell that they had done this before as we were treated to some fine food and wine. The menu comprised:

Mushroom caps filled with prawns
drenched in a lemon Hollandaise Sauce

Eye fillet medium rare with a molle sauce served with hasselback potatoes
and seasonal vegetables

Platter of assorted cheeses with biscuits and fruit

Greg Brown and a guest, Ian Killop spoke about the entree, which was well received. It is a compliment to the chef when the comment is made that those of us who were smart had saved some of our bread roll to mop up the delicious remains of the Hollandaise Sauce.

Ralph Foster had given us the clue that the two masked whites were straight varietals and came from different States in Australia. We should not be fooled by the shape of one of the bottles. Geoff Verey had a spot of bother identifying the grape varieties. Was No.1 a Semillon? Had the cat been at No.2? Whatever it was the taste was not to his liking. It is good to see a man with firm convictions and casting aside Ralph's clues, our President, Kevin Pettigrove "went for broke" with the opinion that one of the wines was a Tyrrell's Semillon/Chardonnay blend.

Those with whom I was sitting had formed the opinion that perhaps they were a Riesling and Chardonnay respectively. Only as recently as last week I had tried a Lindemans Padthaway Rhine Riesling from a traditional claret shaped bottle. It seems that Riesling is still unpopular among the fickle wine buying public and the wine companies are looking for a new gimmick to sell it. But I digress. The wines unmasked proved to be:

1995 Eldredge Watervale Riesling
1994 Capel Vale Chardonnay

Unfortunately, we were still talking about these wines and enjoying them when the main course was served and there was a sudden flurry to pour the reds. We could not be too critical, however as the steak was magnificent. Thick, tender, pink and juicy - the epitome of a perfect piece of beefsteak.

Ralph had told us that the reds were straight varietals from the same State. But before we talked about the reds Nick had selected a member and a guest to talk about the main course. Member Neil Noonan and my guest Glenn Johnstone were invited to give their views. A comment was made that we had not been invited to order our steaks to individual requirements. Nick pointed out that realistically at a group of this size the presumption must be that we all enjoy our steak as I have described above.

When it came to speaking about the wines, Ron Watt and I were asked to contribute. We both felt a sense of "deja vu" as on several previous occasions we had been invited to speak and I have always been confident that Ron will get the varieties back to front. Congratulations, Ron. You did it again! There was something distinctive about these wines which perhaps could have given us a clue about their Western Australian origins. They were:

1994 Capel Vale Shiraz.
1993 Capel Vale Cabernet Sauvignon

No 2 I preferred for its fruitier more generous flavour, the Shiraz was a little austere. Both had sufficient body to complement the steak.

At the conclusion of the meal, with our cheese, fruit and biscuits we enjoyed coffee and the publican's house port served in carafes from a large oak barrel at the Bar. It took us a while to do justice to the port after finishing off the remainder of the reds. Somehow the afternoon had flown and at around six o'clock I caught a train while Carlo, who lives at nearby Brunswick sprinted home. It had been another great lunch.

P.S. During the lunch there had been some discussion about the Vintage Port we bottled during the Club's 25th Birthday year in 1992. There appears to be some confusion over how the wine should be stored and served. Preferably, the bottle should be stored in a cool, dark place lying on its side with the label uppermost. This way, the natural deposits in the wine will settle to the lower side of the bottle and form a crust. Turning the bottle

occasionally is **NOT** recommended. (this is done for methode champenoise sparkling wine production in racks for a particular reason). For port it is better to keep the deposit on one side of the bottle.

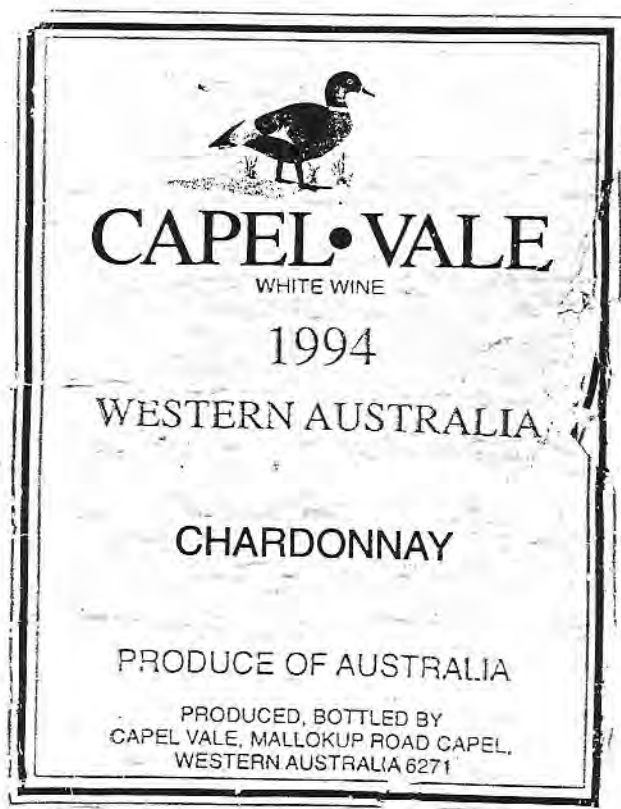
Our Vintage Port is still a little too young to be consumed - the winemaker recommended a minimum of five years. To serve a Vintage Port the best method is to stand the bottle upright 24 hours before serving. Just prior to serving decant the wine slowly holding the bottle with your hand over the label. Any deposit will be on the opposite side of the bottle. Have a lighted candle behind the bottle so that you can see any loose sediment sliding down the opposite side. Pour in one slow movement stopping when any sediment has collected on the shoulder of the bottle, towards the neck. When finished and the bottle is stood upright there should be no more than a quarter of an inch of wine and sediment at the bottom of the bottle if it has been poured carefully. Once opened the port should be consumed over the next few days as it is affected by oxidation from the air.

Most of our members will know all this but since it was raised at our luncheon I thought it might be helpful information for any among us who are not familiar with the pleasures of Vintage Port.

Port is not for the very young, the vain and the active. It is the comfort of age and the companion of the scholar and the philosopher. The heavy port drinker must be prepared to make some sacrifice of personal beauty and agility. Its martyrs are usually well content with the bargain and in consolation it may be reckoned that a red nose never lost a friend worth holding Evelyn Waugh. Wine in War and Peace.



Jim Freebairn



NORMANS

Family Reserve

1995

Pinot Noir

South Australia



NORMANS

Family Reserve Pinot Noir

Normans is a South Australian wine company which was established in 1853. Normans Clarendon winery is situated in the south Mount Lofty ranges which is part of the well known Adelaide Hills wine-growing region. The Family Reserve range reflects the Company's commitment to the tradition of fine wine making.

Pinot Noir is the noble red grape from Burgundy. Careful maturation in imported oak barrels has complemented the ripe plummy, spicy characters of fully ripe Pinot Noir. The full body and long soft finish round out this style for which Normans Pinot Noir is so well known.

Brian Light Winemaker

750ml

PERFECT PERRINS

24th of SEPTEMBER, 1996

If only there were more suburban restaurants like Perrins, of High Street, Glen Iris, where the food is excellent, the cooking assured, the waiters efficient, the timing brisk but not hurried, and the atmosphere just perfect.

Twenty-five members and their guests enjoyed one of the best luncheons for some time at this fine restaurant on Tuesday, the 24th of September '96.

Perrins has a lot going for it.

The clever configuration of tables which retained a sense of intimacy is top of the list.

The wines (from our own cellar) served on this occasion were exceptionally good especially the reds which even had the 'experts' confused trying to distinguish which of the two was the shiraz. Needless to say all had it wrong.

Had we not been told we were having a main course of kangaroo meat, most of us would have thought we were dining at Vlado's enjoying a piece of his best steak.

The meat - for some of us a first experience - was quite astonishingly fine in its aroma, flavour and texture. Everyone on my table complimented the food master on his unique selection.

Our entree of delicately flavoured smoked salmon and fish pate was an irresistible combination.

Our selection of fine cheeses and biscuits provided an extra tang - something I will remember about Perrins.

And to top it off, our efficient wine master provided a memorable port to complement a fine Beefsteak and Burgundy Luncheon, one that Nital members will savour for a long time.



FRED VILLIERS.

22.10.96 De OLIVEIRA'S RESTAURANT

19 Cuisine \$30.00

FITZROY

Menu:-

Crunchie Bread with Sliced Black Olives in
Oil or Crushed Garlic.

Entree:-

Steamed Asparagus with shaved Parmesan Cheese,
Black Peppers and Olive Oil.

Main:-

Trio of Duck served as Confit of Leg, Breast of
Pink with Salad Leaves and Duck Neck Sausage
on a Pear Relish with accompanying vegetables.

Sweets:-

Passionfruit Tart with Toffee Crust and Tarago
River Double Cream.

..Coffee..

Wines:-

	Yellowglen Pinot Noir Chardonnay N.V.	\$ 10.95
1995	Orlando St. Helga Eden Valley Riesling	10.90
1995	Normans Family Reserve Pinot Noir	10.90
1996	Trentham Pinot Noir	9.90
1996	Brown Bros. Late Harvest	12.95
	Orange Muscat and Flora	

Refer to comments from Neil Noonan.

26.11.96 HIGHFIELDS RESTAURANT -

25 Cuisine \$30.00

CAMBERWELL

LADIES DAY and ANNUAL BOOK LUNCHEON.

Refer to Menu attached and Report from Bruce Candy.

Wines:-

	Andrew Garrett Pinor Noir Chardonnay	\$ 9.95
1995	Brown Bros Chenin Blanc	10.95
1996	Alta Sauvignon Blanc	13.95
1992	Tollano Eden Valley Shiraz Bin TR16	14.95
1994	Hugo McLaren Flat Shiraz	13.60
	Brown Bros Reserve Port	9.95

Autographs

22ND OCT. 1996

M.L. Jeff

Deagui
Neil Johnson

Ralph Foster

Jon Juvon

Ruth Datt

Al Candy

Forrest W. Henshaw

Lu R

Deer

Ed Brown

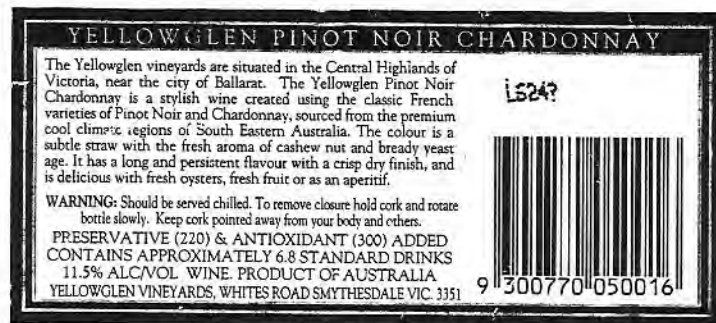
T. Sonie

Bert Mangold

Soli Toly Walker

Burton

Alzmarice
Lynn Hamill



McWILLIAM'S
MOUNT PLEASANT
ELIZABETH

1989

This classic bottle aged Semillon from the
 Hunter Valley incorporates over 50 years of
 Mount Pleasant winemaking skill and tradition.

Age-dated at our Pokolbin Cellars, Hunter Valley District of Australia

750 ml

Comments on the Luncheon 22nd October 1996
at De Olivera's 344 Nicholson Street Fitzroy

The fine spring day opened on a sad note with the more senior members reflecting on the recent passing of David Triaca - a founding club member and advisor whose famous Latin Restaurant in Lonsdale Street gave its reverse spelling to the clubs name Nital.

However things sparked up with the welcome return of Bert Marygold back from an extended period in Vietnam and complete with a new bride. Bert gave us some vivid and entertaining reflections on the complexities of business life in Vietnam.

Beef Master Nick Smith did us proud in introducing us to this fine restaurant. The entree of steamed asparagus set around poached egg ravioli with shaved parmesan cheese, black pepper, olive oil & tomato garnish was absolutely superb.

Main course was a Duck Trio - Huey, Duey & Louey! comprising Fillet of Breast set in orange, Sausage in a pear dressing, Roast leg on a mashed potato base and complimented by a fine gravy sauce and a fresh green salad.

Chef "John" addressed us and eloquently highlighted his cooking with minute details of asparagus blanching and his technique for minimising the fat content in the duck trio. The sausage being made of de-boned giblets and neck! - Clearly a craftsman chef who will go a long way!

The wines were carefully selected by Ralph Foster to match the rich food. Our one white was a 95 Orlando St Helga Riesling - young and fruity whilst the two reds were Pinot Noir - a Trentham 96 and a Normans 95 - Excellent Selections.

Our meal concluded with a sweet of toffee crusted passionfruit and double cream plus a great 1996 Brown Bros Orange Muscat of intense, dry finish.

We all agreed - all in all one of our very best days.


Neil Noonan

Autographs

HIGHFIELD'S REST.

LADIES DAY

29TH BOOK LAUNCH.

26TH NOV. 1996

M. I. [Signature]

Aggie Bell

Alfred M. Pettigrew

Alfred [Signature]

Jim [Signature]

Jim [Signature]

[Signature]

[Signature]

John [Signature]

[Signature]

[Signature]

Tom [Signature]
Neil [Signature]
John [Signature]
John [Signature]

Geoff [Signature]
Max [Signature]
Phil [Signature]

Fred [Signature]

Karen [Signature]

Paul [Signature]
Harry [Signature]
Bruce [Signature]

LADIES DAY - ANNUAL BOOK LUNCHEON.

26th of NOVEMBER, 1996.

Highfields

R E S T A U R A N T



NITAL BEEFSTEAK AND BURGUNDY CLUB
Beef and Burgundy Club

Entree

Antipasto / Fried Calamari Rings

Main

Eye Fillet ~ medium rare with a
mushroom cognac sauce

Dessert

Hot and cold cake selection

Coffee/Tea and Petits Four

*The Highfield - 134 Highfield Road, Camberwell
26th November 1996*

The Highfield (previously The Arabesque) had a pleasant setting of 3 tables, in close proximity and was quite spacious.

President Kevin (the well known loser of silencing bells) produced a rather ineffectual ceramic bell and set the function in motion.

Toast the Nital Club - Nice drop of No 1 White.

Welcome guests - 6 ladies and of course Bill Riddell. Special welcome was made for Harry Markby after an absence of several months.

Mervyn (our perpetual Secretary/Treasurer) gave a summary of 30 year celebration functions, being January Luncheon and May Dinner. This of course brought to mind the hidden power at work for the club.

President Kevin called on Ian Gorrie to move a vote of thanks to Audrey Ziebell for 29 years of behind the scenes club toil. Ian, as a founding member, knows of this thankless task, and we toasted Audrey in appreciation. (Another belt at the No 1 White - great.)

Beefmaster Nick Smith described our fare for the day, and Greg Brown (acting winemaster) had great joy in plotting the puzzle of 2 whites and 2 reds.

Having plundered pre luncheon canapes, the entree (as listed elsewhere) was in short supply. Much moaning and groaning. Ross Barry in commenting on the nibbles and entree, made comments bearing this out.

Verne Barnett and Bill Riddell were called on for judgement on the white wines
Verne No 1 Chenin Blanc 1994

No 2 Riesling

Bill No 1 Sauvignon Blanc N.Z. (Woody)

No 2 Brown Bros Fume Blanc (Sweet)

Jill Freebairn (without coaching from you know who) so stunned me with her palate savouring of the wines, both passionfruit and lemon, that I missed her selection, at a guess I would say Fanta or Pepsi Cola.

They were in fact:-

No 1 Sauvignon Blanc

No 2 Brown Bros Chenin Blanc

There was an appreciative silence during the main course as the medium rare eye fillets were demolished.

The members were hushed as Ron Watt was called on for comment. Ron has made no comment on steaks since the Cafe Alma (a memorable disaster). His appreciation of the texture and taste covered the comment "people say fillet is tasteless", they are wrong.

Archie Aznavorian prefers his steaks medium to well done, but enjoyed this medium rare to the point of becoming a possible convert.

As Ron Watt enjoyed the main course, he was asked to comment on the red wines.

*After complaining that his **great skills** were being overworked, he described the wines as "**flavour of the month**" wines with pepper in both, being a 1993 and a 1994 gutsy red, from South Australia.*

Neil Noonan said he had enjoyed the white wines and also the reds, which were Shiraz, with No 1 younger than No 2, and not very gutsy. What a mixed bag, and pretty close.

Both South Australian

Both Shiraz

Both Gutsy Reds

No 1 - 1994 No 2 - 1992

The function closed with individual selection of dessert from some half dozen assorted cake slices, along with coffee and Brown Bros Tawny Port.

Meal 6 out of 10

Greg Brown did a great job with the wines, under glass shortages and staff muddles. Well done Greg.

At this stage, my eyelids closed and the memory curtain descended. This scrawl must end.

Bruce Candy

A stylized, cursive handwritten signature of Bruce Candy. The signature is written in dark ink and features a large, sweeping 'B' that extends across the first line. The name 'Bruce Candy' is written in a fluid, connected script. A long, horizontal flourish extends from the end of the signature, underlining the name.

28. 1.97 KEW'S RESTAURANT - KEW

21 Cuisine \$45.00

THIRTIETH ANNIVERSARY of the CLUBS INAUGURAL MEETINGWHICH WAS HELD at the LATIN RESTAURANTon the 24th January, 1967

Menu:-

Hors D'Oeuvres, Selection of Hot and Cold.

Entree: Sugar Cured Tuna, Smoked Trout, Prawns,
Salmon and Calamari served with marinated
vegetables and sauces.

Sorbet

Main: Beef Wellington and Selected vegetables.

Sweets: Mixed Fresh Berries and Ice Cream
served with a Mango Puree.

Celebration Cake....Croquembouche

Wines:-

1991	Seppelts Harpers Range Pinot Noir Chardonnay	\$14.99
1991	Bleasdale Wood Aged Verdelho	7.34
1988	Seppelts Show Chardonnay	17.39
1986	Wynns Cabernet Sauvignon	13.99
1986	Morris Cabernet Sauvignon	10.10
1986	Manning Park Sauterne	7.00
	Lindemans Bin 5838 Vintage Port	7.33

All Wines from the Club Cellar.

Please refer to Report from Jim Freebairn.

25. 2.97 THE ROSE RESTAURANT - PORT MELBOURNE

15 Cuisine \$30.00

Menu:-

Entree: Pasta.

Main: Eye Fillet with accompanying vegetables
and French Fries.

A Selection of Cheese & Fruit

Coffee.

Wines:-

	Richmond Grove Pinot Chardonnay N.V.Brut	\$ 8.90
1996	Rosemount Estate Chardonnay	9.30
1996	Rosemount Estate Semillon/Sauvignon Blanc	8.90
1995	Rosemount Estate Cabernet Sauvignon	9.30
1995	Rosemount Estate Shiraz	9.30
	Orlando Liqueur Port	10.99

Autographs

THIRTIETH ANNIVERSARY of the CLUBS INAUGURAL MEETING

which was held at the

LATIN RESTAURANT, 24th of JANUARY, 1967

CELEBRATED at KEWS RESTAURANT, 28th of JANUARY, 1997

Ken Datt
Ely Brown
Dance

Bill Kidd

Barry
Vern Lamb

Ralph Fost

La Fosse
Bert Mangold

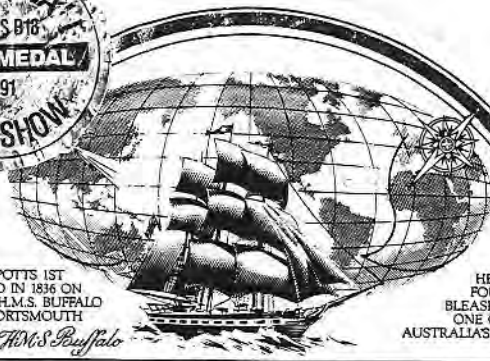
Brendan Webb
Graeme Kelly

Jim Farnham

Ally
Karl A. Hooper
Mark H. Whitton

Alan G.

Deacy



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

H.M.S. Buffalo

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

BLEASDALE

*Established 1850
Langhorne Creek*

1991

WOOD AGED
Verdielho

70



PRESERVATIVE (220) ADDED

ANTIOXIDANT (300) ADDED

VINTAGED BY BLEASDALE VINEYARDS PTY LTD LANGHORNE CREEK S.A. 5255

12.5% ALC/VOL WINE MADE IN AUSTRALIA 750 ml



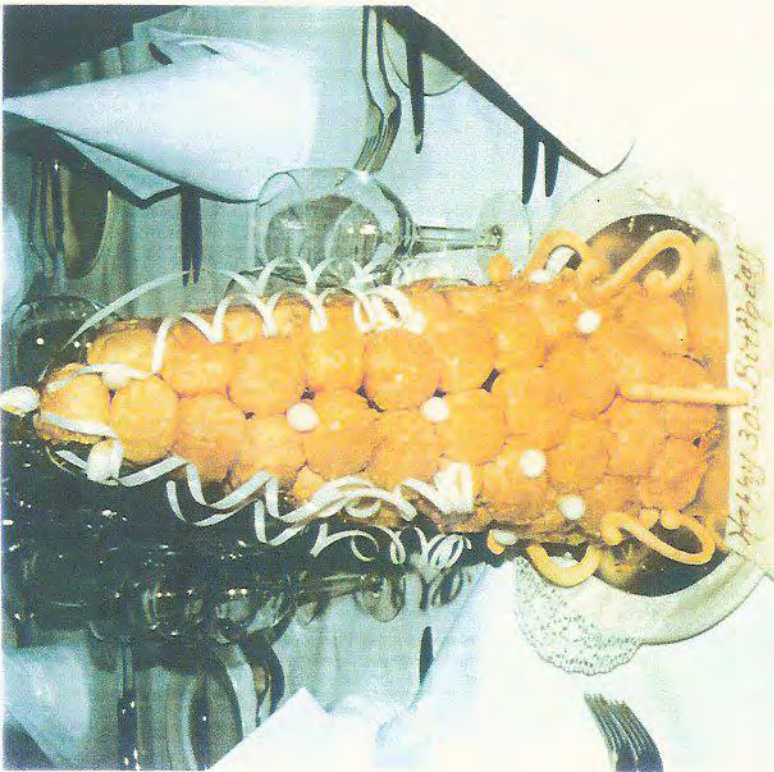
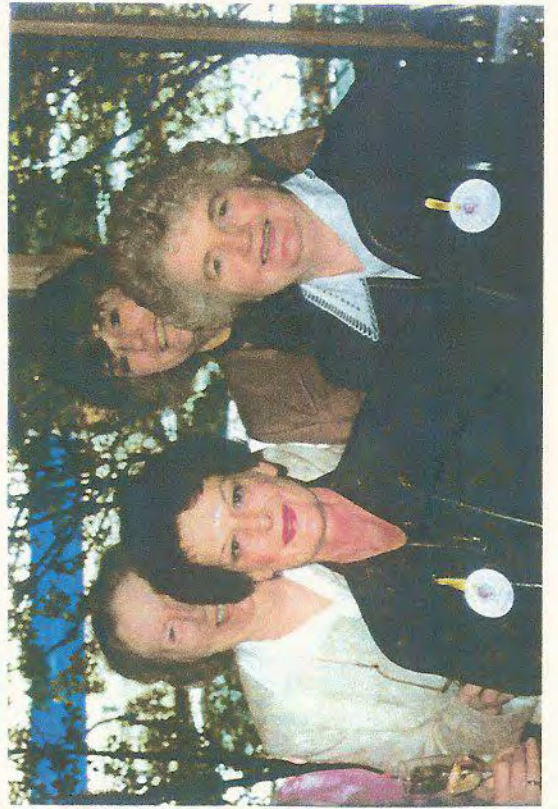
The Verdielho grape, originally from Portugal, was one of the first varieties planted at Bleasdale in the 1860s. Traditionally used in making luscious fortified Madeira, Verdielho is now also used to produce a drier varietal table wine. A delicate peachy bouquet and fruity flavour are complemented by toasty oak characters brought about by partial fermentation and aging in French and American oak casks. Best drunk young while the attractive floral aromas prevail but, with cellaring, this wine will develop a golden colour and rich honey flavours. Ideal with seafood and light meat dishes.

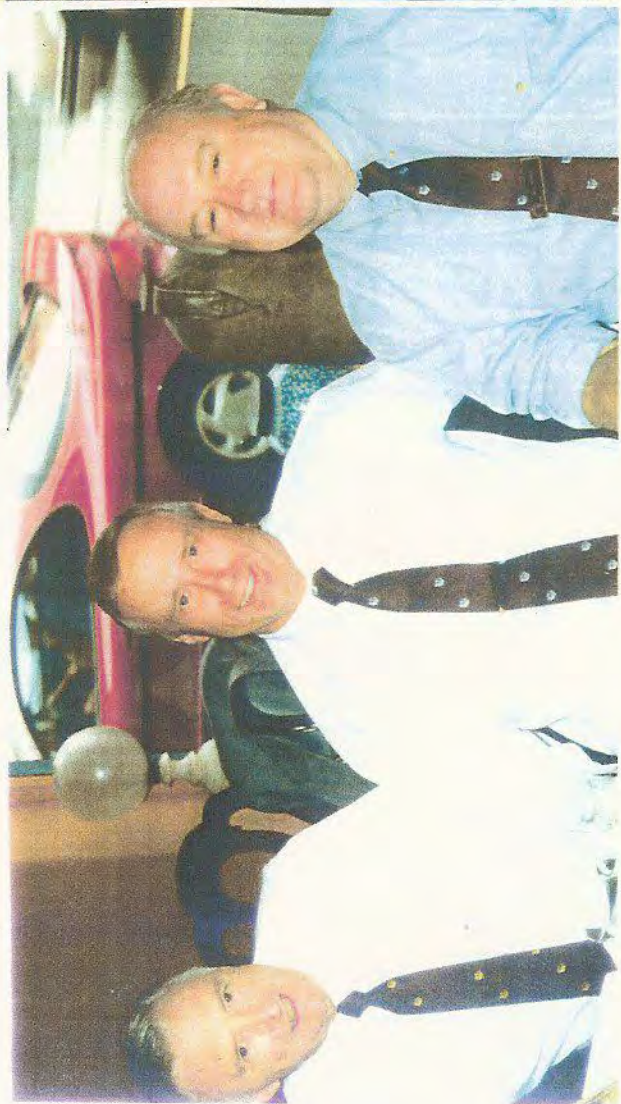
MORRIS RUTHERGLEN

Cabernet Sauvignon

This wine was vintaged from Cabernet Sauvignon grapes grown at Morris's Rutherglen vineyards in North-East Victoria. Maturation in oak casks prior to bottling has rounded out the style to give an excellent depth of flavour and a firm tannin finish.

MORRIS WINES PTY. LTD. MIA MIA VINEYARD
RUTHERGLEN VIC. 3685 14.2% ALC/VOL
PRESERVATIVE (220) ADDED





30TH ANNIVERSARY LUNCHEON 28TH JANUARY 1997
KEW'S AT KEW

It seemed only yesterday that we celebrated our 25th anniversary at this venue and yet here we were again meeting in the expectation of something extra special to mark another milestone in the history of the Club.

Seppelts Harpers Range Champagne or Crown Lager were offered upon arrival and proprietor Nuri Ozmann served welcoming canapes for our enjoyment. I brought two guests: my colleague Graeme Reilly who coincidentally had studied recently with our member Geoff Verey and Brendan Walsh from an international consulting organisation of banking and instructional design specialists. Some time ago I had told Brendan about the lunch and he was able to arrange a visit to Melbourne from his home base in Sydney to coincide with the occasion. I don't think any guest has travelled so far for a meeting in my time in the Club.

In opening the meeting, President Kevin Pettigrove proposed a toast to the club and asked us to reflect on the thirty years since its formation and on the people who had been members and particularly on those who had since died. He also proposed a toast "to Australia" as it was only two days since the Australia Day celebrations. Our Hon Secretary Mervyn Ziebell proposed a toast to those members who were no longer with us and also to our ex members who found they could no longer be active in the club. In his own words:

" As this was our 30th celebration of the Club's inaugural luncheon at the Latin Restaurant in January 1967, it was my pleasure to first mention the Twelve at that luncheon. In order of membership they were: Merv Ziebell, Col Raeburn, Stan Ziebell, Ian Gorrie, David Triaca, Leon Massoni, James Irvine, Norm Waight, Howard Palmer, Ralph Foster, Des Lavelle and Neville Willmott.

Unfortunately, the members no longer with us include Col Raeburn, David Triaca, Ray Brenchley, George Birkins, Keith Hooper and Jeff Morgan. I then asked all members and guests to join me in a toast to the memory of all Past Members.

Over thirty years, with such a great club as 'Nital' I have many memories. The one I mentioned was the Ladies Night at 'Top of the Town' Restaurant on 23rd November 1971 when forty two members, wives and guests attended a great Dinner Dance. Naturally there are many more but I think most are covered in our 25 Year Book and subsequent yearly books."

Kevin also asked several others of us, during the course of the lunch to speak a little about our experiences in the club. Contributions came from Ian Gorrie, Ralph Foster, Ron Watt and I also said a few words (the president said I spoke for 22 minutes but I think it was more like five).

I spent a little time talking about how I was introduced to the club by Greg Treble, being asked at one of our meetings to comment on the wine presented by Jeff Morgan and expressing an opinion that the wine was so distinctive it must be a verdelho. Jeff was amazed at someone being able to pick this grape variety and until the time of his untimely death at the age of 46 he was never quite sure whether I had really picked it or whether it was just a lucky guess! He had an excellent memory and a great knowledge of wine.

I am not quite sure how but I also weaved into my speech the story of the Australian cricketers at Arundel Castle in the 1930s where at the end of the meal they were each served a bottle of port and waiters were provided to loosen their ties when they slid beneath the table to prevent them doing themselves a mischief by choking or suffocation!

It was timely to recall the words of Bobby Simpson, a former Australian Captain whose advise is to build your innings in tens. I think there is merit in building in fives and we should now be setting our sights on all being together for our 35th anniversary celebrations. None of us know what the future holds but we live in changing times and the pace of change is gaining in momentum. We will need to look at ways that we can ensure the continuance of the Club which after all can only survive if we attract new members. There are some challenges to face and I am sure we have the depth of talent in the Club to ensure our continued prosperity.

Ian, Ralph and Ron all made entertaining comments about their memories over the years, recalling incidents which have become almost legendary as outlined in our 25 Year Book. In recounting his experiences Ron said,

"In the early '70s Merv talked me into taking on the role of President (and that doesn't make me Robinson Crusoe).

On Ladies' Night, at the Shoppingtown Hotel, I distinguished myself by turning up late after spending some time at the 19th hole after a Golf Day. I'm not sure who was less impressed, Merv or my wife!

Back in the '70s I recall a couple of occasions when veteran members demonstrated their skills at identifying masked wines.

President's Day (circa 1975)

The President was called on by the Winemaster to comment on the masked red.

"I haven't got a clue. It is quite pleasant but I have never had it before, and couldn't hazard a guess as to its origins." When the masking was removed the label revealed it to be ZIBBIN, a home bottling in the President's name. **The President had some 300 bottles of it in his cellar and had been drinking it every night for years.**

Well done Merv!!!

The Definitive Identification (circa 1977)

By far the most impressive description of a masked wine went something like this:

"I can tell you exactly what this is, as it happens to be one of my favourites, and in fact I had a bottle only yesterday. The distinctive nose clearly shows it to be Cabernet Sauvignon and the peppery taste on the tongue proclaims its Victorian origins. The smooth aftertaste testifies to its age. It is a Baileys 1968 Cabernet Sauvignon."

Unfortunately, when unmasked it turned out to be a French Hermitage 1975, and so **apart from having the wrong grape and age and being 12,000 miles out on its origin, Ian Gorrie did well!!!**

I know we have heard some of these stories before and they are covered in our 25 year book but such are the stuff upon which legends are made and we all enjoyed hearing them again.

During our lunch we enjoyed:

Sugar Cured Yellowfin, Tuna, Salmon & Prawn and Calamari
1991 Potts Bleasdale Verdelho
1988 Seppelts Show Chardonnay

Sorbet

Medium Rare Beef Wellington and seasonal vegetables
1986 Wynns Coonawarra Cabernet Sauvignon
1986 Morris of Rutherglen Cabernet Sauvignon

Mango Puree with Mixed Berries
1986 Manning Park Sauternes

Croquenbouche
Coffee
1981 Lindeman's Vintage Port

It was an outstanding luncheon with magnificent food and the wines from our cellar have aged gracefully to make this yet another memorable day.

A bottle of wine, like a good act, shines ever in the retrospect. R.L. Stevenson.

A handwritten signature in cursive script, appearing to read 'Jim'.

Jim Freebairn

ROSE & CROWN REST.

PORT MELB.

Autographs 25TH FEB. 1997
~~~~~

W.C. [Signature]

Raygrove

Ken Datt

Kimbley [Signature]

Ch. Brown

Alfred [Signature]

Harry Marking

Chris G

Ralph Foster

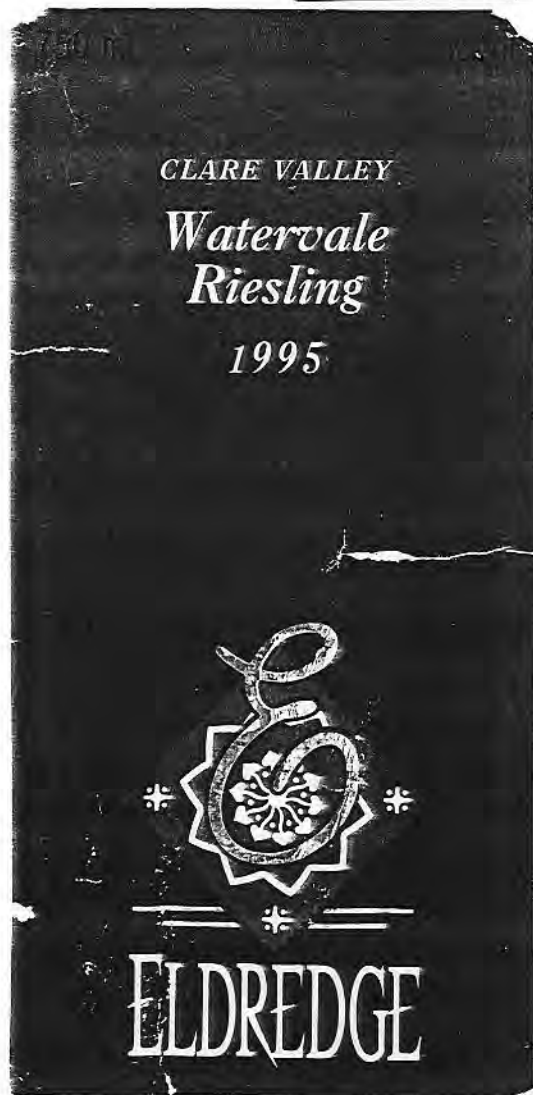
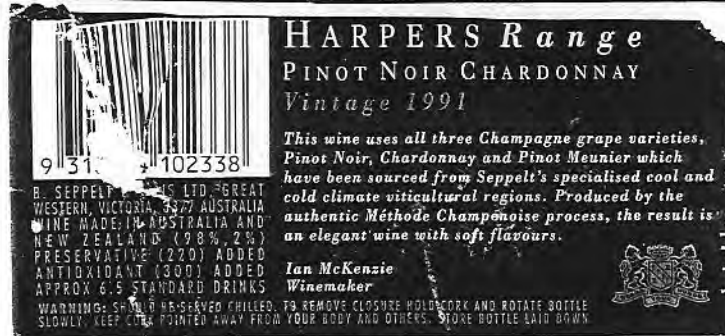
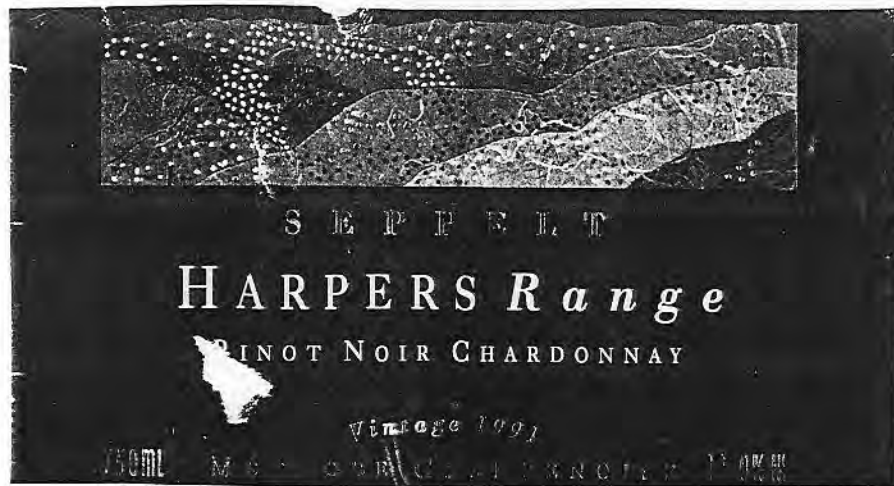
T. [Signature]

Peter Smith (G)

Dennis [Signature]

[Signature]

Burns  
Neil Whorran



25. 3.97 REARDONS BEEHIVE HOTEL -  
HAWTHORN 20 Cuisine \$27.50

## Menu:-

Entree: Cajun Chicken Salad  
 Main: King Island Beef  
       Served with selected vegetables.  
       Cheese and Greens.  
       Coffee.

## Wines:-

|      |                                          |         |
|------|------------------------------------------|---------|
| 1991 | Seppelts Pinot Noir Chardonnay           |         |
|      | Fleur de Lys                             | \$11.90 |
| 1995 | Lillydale Vineyards Yarra Gewurztraminer | 12.90   |
| 1992 | McWilliams Mount Pleasant Elizabeth      | 9.90    |
| 1995 | Campbells Bobby Burns Rutherglen Shiraz  | 13.90   |
| 1994 | Peter Lehmann. The Barossa Cabernet      |         |
|      | Sauvignon                                | 14.90   |
|      | Campbells Rutherglen Liqueur Muscat      | 13.95   |

22. 4.97 STEFANS CHARCOAL GRILL -  
BALWYN 15 Cuisine \$35.00

## Menu:-

Entree: Nibbles of Skinless Sausages of different varieties.  
 Main: Medium Rare Eye Fillet  
       Served with Salad.  
 Sweets: Lemon Pancake.

Coffee.

## Wines:-

|      |                                       |         |
|------|---------------------------------------|---------|
|      | Orlando Trilogy Cuvee Brut            | \$10.95 |
| 1994 | Yalumba Barossa Shiraz Family Reserve | 13.95   |
| 1995 | Deen De Bortoli Vat 8 Shiraz          | 8.95    |
| 1993 | Leo Buring Barossa Valley Coonawarra  | 14.50   |
|      | Cabernet Sauvignon                    |         |
| 1996 | De Bortoli Show Liqueur Muscat        | 11.95   |

DEEN DE BORTOLI

## 1995 VAT 8 SHIRAZ

Deen De Bortoli is Chairman of the family owned De Bortoli Wines and son of the founder, Vittorio. His vision and leadership have established De Bortoli as one of Australia's leading wine companies. Wines bearing his name are from selected premium winegrowing areas and exhibit their unique regional qualities.

This rich, generously flavoured Shiraz displays fleshy, herbal characters softened by oak and would ideally accompany spicy meat dishes, casseroles or peppered steak.

DE BORTOLI WINES

DE BORTOLI ROAD BILBUL N.S.W. 2680 AUSTRALIA

# Autographs

REARDON'S BEEHIVE  
HOTEL.

25<sup>TH</sup> MARCH 1997.

Brian

Lally Lally

Tom

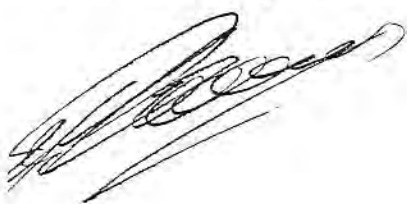
Jim Jones

for other

Vari Graham

Kevin Pegg

Tom Pegg





Patrick Hunter

Ally



A. J. Hill

Harry Markby



Geoff Worey

Lukey

# Autographs

STEFAN'S CHARCOAL GRILL

22<sup>ND</sup> APRIL. 1997

|                 |                 |
|-----------------|-----------------|
| 2 Sam           | Burt            |
| <del>John</del> | Sam Kankas      |
| Elizabeth       | Ally            |
| For Lee         | For Lee         |
| 2               | Kan W           |
| Jim Freese      | Bill Holt       |
| Sam Walker      | <u>Ed Brown</u> |
| Derek           |                 |
| Kevin Peng      |                 |

27. 5.97 PERRINS RESTAURANT -  
GLEN IRIS

25 Cuisine \$45.00

LADIES AND GUESTS  
30th YEAR ANNIVERSARY LUNCHEON

(of Presentation of Charter No.72 dated 11th May,1967)  
 (Celebration at Latin Restaurant, 20th June,1967)

Menu:- As Attached.

Wines:-

|        |                                    |         |
|--------|------------------------------------|---------|
| 1993   | Yalumba D Methode Champenoise      | \$21.95 |
| * 1990 | Orlando St. Helga Eden Valley      |         |
|        | Rhine Riesling                     | 6.60    |
| * 1981 | Leeuwin Estate Cabernet Sauvignon  | 13.75   |
| * 1988 | Tisdall Mount Helen Winemakers     |         |
|        | Reserve Merlot                     | 15.00   |
| * 1982 | Orlando Vintage Port               | 7.99    |
|        | d'Arenberg White Muscat Alexandria | 9.00    |

\* Club Cellar Wines

(Report on the Luncheon included in Introduction page  
 by Merv Ziebell.)



*Methode Champenoise*

*Vintage 1993*

YALUMBA WINERY EDEN VALLEY ROAD ANGASTON SOUTH AUSTRALIA 5353  
 750 ML PRODUCT OF AUSTRALIA

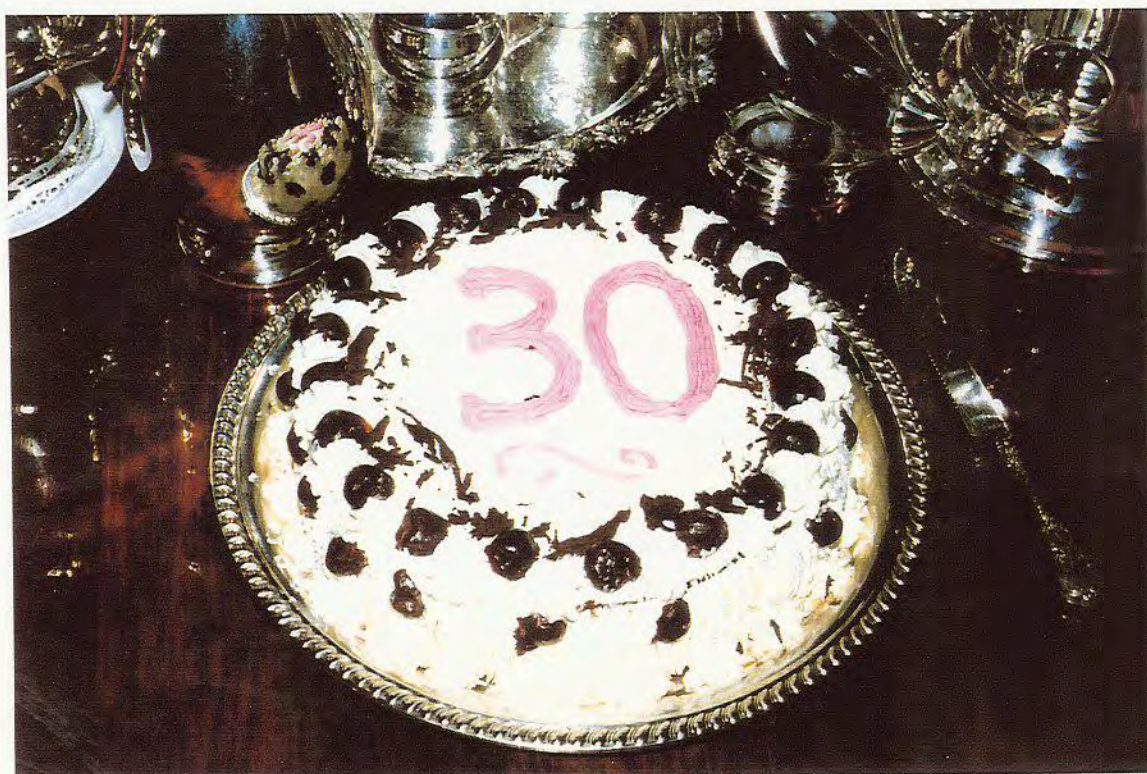
The family at Yalumba have long held an ambition to produce a world class Australian sparkling wine by the "methode champenoise".

Over the past decade, our winemakers have developed knowledge and skill through research and annual visits to the Champagne region of France, where they received valuable assistance from growers, oenologists and friends.

The wine is made from traditional varieties of Pinot Noir, Chardonnay and Meunier, grown in selected vineyard sites in the cooler regions of Australia.

'D' is a result of dedication and expertise, combining the best traditions of France and the technical skill and grapes of Australia.









NITAL BEEFSTEAK AND BURGUNDY CLUB

27th May, 1997

CELEBRATING THE PRESENTATION of CHARTER No.72

Dated 11th May, 1967

*PERRINS*  
*GOURMET BANQUET MENU*

\*\*\*\*\*

*CANAPES VARIES*

\*\*\*\*\*

*WAFER SLICED SMOKED SPANISH MACKERAL SERVED WITH  
A COMPOTE OF AVOCADO, TOMATO AND CUCUMBER IN A  
BALSMIC VINAIGRETTE.*

\*\*\*\*\*

*SELECTED PRIME OVEN BAKED BEEF CARVED MEDIUM RARE  
WITH A RED WINE JUS AND OVEN BAKED FIELD MUSHROOMS  
SERVED WITH SEASONAL FRESH VEGETABLES.*

\*\*\*\*\*

*PERRINS SPECIAL STICKY DATE PUDDING TOPPED WITH  
BUTTERSCOTCH SAUCE, GARNISHED WITH LIQUERED BERRIES AND  
KING ISLAND DOUBLE CREAM.*

\*\*\*\*\*

*COFFEE AND BLACK FOREST CAKE.*

# Autographs

PERRIN'S RESTAURANT - GLEN IRIS, 27th of MAY, 1997

30th YEAR ANNIVERSARY LUNCHEON  
of PRESENTATION of CHARTER No. 72, DATED 11th of MAY, 1967

CELEBRATED at LATIN RESTAURANT, JUNE 20th, 1967.

*[Signature]*

*Jim Kenna*

*7- D. Somi*

*[Signature]*

*[Signature]*

*[Signature]*

*[Signature]*

*Ralph Lutz*

*[Signature]*

*M. Poff*

*[Signature]*

*[Signature]*

*[Signature]*

*[Signature]*

*[Signature]*

*Ralph Saynell*

*[Signature]*

*[Signature]*

*[Signature]*

*[Signature]*

*[Signature]*

*[Signature]*

*[Signature]*

*[Signature]*

24.6.97 VICTORIAN CLUB - MELBOURNE

1996/1997 Cont'd

48 Cuisine \$47.50

LADIES - GUESTS NIGHT

Menu:- As attached.

Wines:-

|        |                                      |          |
|--------|--------------------------------------|----------|
| 1990   | Seppelts Fleur de Lys                | \$ 12.33 |
| * 1990 | Mildara Coonawarra Chardonnay        | 9.00     |
|        | (1992 Mt. Gambier Convention Wine)   |          |
| * 1989 | A. P. Birks Clare Shiraz Mataro      | 12.00    |
| * 1989 | A. P. Birks Clare Shiraz Malbec      | 12.50    |
|        | Bullers Semillon Late Picked         | 11.33    |
| *      | Kays Amery McLaren Vale Vintage Port | 3.00     |
|        | (Club Bottling)                      |          |

\* Club Cellar Wines.

Please refer to Report from Jim Freebairn.



Produced entirely from grapes grown on the Hecceynia Vineyard of  
M. & N. Reid TAMINICK Via Glenrowan 3675. Preservative 220 & Antioxidant 301 add  
PRODUCT OF AUSTRALIA 750ml 12.5% ALC/VOL

CHAMBERS  
*Rosewood Vineyards*



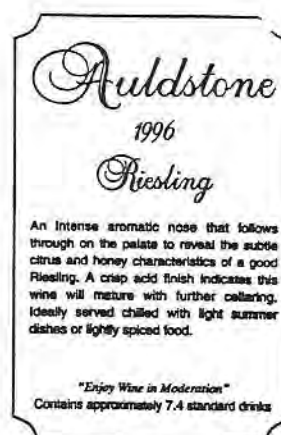
1994  
BOTRYTIS TOKAY  
ANTI-OXIDANT 318

PRODUCED BY  
W. H. CHAMBERS & SON

BARKLEY ST.  
RUTHERGLEN - VICTORIA - 1685

750ml

PRODUCE OF AUSTRALIA









# VICTORIAN CLUB LIMITED

## NITAL BEEF & BURGUNDY CLUB

DINNER - TUESDAY 24 JUNE 1997

**ENTREE:**

**CHICKEN ORIENTAL**

Pan Fried Sliced Fillet of Chicken marinated in Soy Sauce and Honey and garnished with Sesame Seeds

**MAIN:**

**CHATEAUBRIAND**

Pink Roasted Prime Eye Fillet of Beef served with a Forest Mushroom Sauce

**DESSERT:**

**TART L'ORANGE**

Baked Sweet Shortbread Tart with an Orange Filling and garnished with Candied Orange Rind and Fresh Cream

COFFEE - CHOCOLATES

24th June, 1997

# Autographs

VICTORIA CLUB - MELBOURNE.

LADIES/GUESTS NIGHT - DINNER

Azziebell

Kevin Lettgrae

Jim St

Kelphi Forte

Keith A. Noonan  
Anthony Noonan

Elizabeth

Margie

Helen Ogilvie

Greg Brown

Deezy

Jill E. Verey

Sony Walker

Rhyn Stanton

Nan Thompson  
Ueki Ward

M. Fuller

Carbotten

J. Madden

D. Fisher

in R

Op Banett

Jim Karm

Indillipen

Chris Filliben

Barb Beari

M. B.

Ann Barry

Rankett

B. Brooker

Donna  
Loring Whit

~~Donna~~

D. Wilkinson

W. G. G.

Paul Clayton

Patrick W. Hunter

Patricia Dunstan

Bert Manggold

Holly Manggold

Ken Tolley

~~Ken Tolley~~

Jim Freecove

Deebo

Steve Leadbeater

(it's an honor to be a male guest on ladies night!)

Debra

**NITAL BEEFSTEAK & BURGUNDY CLUB**  
**SPECIAL 30TH ANNIVERSARY DINNER**  
**THE VICTORIA CLUB 24 JUNE 1997**

Not since 22 April 1986 had there been a Ladies' Night. Then twelve members and their wives attended and despite the low numbers we all thoroughly enjoyed ourselves.

As this is the Club's thirtieth year it was decided to try again and the response proved to be overwhelming with 48 members and guests responding.

Beefmaster, Nick Smith had chosen the venue, on the 41st floor of the Rialto Building and with commanding views of the city including the docklands and new development at Southbank. Winemaster, Ralph Foster and I combined to select wines for the occasion.

Upon arrival we were served canapes and Seppelts Fleur de Lys Champagne. After half an hour or so we were ushered into the dining area where several tables were laid out ready for the forthcoming dinner.

Jill and I brought two of our daughters, Kimberly and Olivia and their friends Steven and Ben. Bert and Oanh Marygold were also at our table. Of all the guests I have brought to our luncheons over the years Bert is the only current member and it was great to catch up with him and Oanh again.

President Kevin Pettigrove opened proceedings by welcoming us to the dinner before handing over to Secretary/Treasurer Merv Ziebell to also say a few words.

Members introduced their guests among a lot of frivolity. We had Bank Managers, a defacto step sister, "a best friend who happens to be my wife" and various other friends, wives, sweethearts, sons and daughters. It was a sobering thought, if ever one can think soberly at a B & B function, that many of those present were under 30 years of age and so younger than our Club!

The meal opened with pan fried Chicken Oriental with soy, honey and sesame sauce. The masked wine caused considerable comment with several people including my daughter Olivia, picking it as a Chardonnay - it was a 1990 from Mildara bought at the Mt Gambier convention in 1992 for \$9. It would be familiar to those who have tried it under its normal Jamieson's Run label. As this wine was in short supply, one table had a 1990 Orlando St Helga Rhine Riesling and from reports from that table it was apparent that they too enjoyed that wine with their chicken.

With the main course of Chateaubriand I had selected two cellared wines from the same vineyard, both blends but both with the same predominant grape variety and both from the same vintage.

Once again there was animated discussion about these wines and it really is one of the great pleasures of B & B to see how tasting masked wines concentrates the mind. There were some very interesting and sensible comments from members and guests including Neil Noonan's son and daughter. At the end it was a triumphant Ron Watt who said that although the wines were distinctly different the predominant variety was shiraz. This was correct as unmasked they were revealed to be 1989 A.P. Birks Wendouree Shiraz Malbec and 1989 A.P. Birks Wendouree Shiraz Mataro. I had bought them at the winery for \$12.50 and \$12.00 respectively in October 1991. I also spoke a little about the vineyard located in the Clare Valley and about Roly Birks, the son of the founder who was appointed winemaker in 1917 and who was still actively engaged at Wendouree sixty years later.

During a break President Kevin Pettigrove launched his booklet "Wine Information Guide For New Members" giving us a copy. Kevin had put a lot of work into producing this fact packed publication which will be valuable for old and new members alike as one of the great pleasures of wine is that you are forever learning more and the more you drink, and read, the more you learn.

Ralph Foster had selected a dessert wine from Bullers with our Tart L'Orange and with coffee and mints we were served 1990 Kays Vintage Port which the Club bottled during its 25th Year celebrations. There then followed that luxurious after dinner atmosphere when thoughts run gracefully free of the trammels of precision. It had been another convivial gathering.



Jim Freebairn