

Mital



1997 — 1998

NITAL

1997/1998

For "Nital" our 31st. year has been yet another great year, thanks to our Beefmaster Geoff. Verey and Winemaster Greg. Brown and of course our Great Cellar Wines.

Unfortunately for me it has been a one of great sadness with the loss of Audrey last December and I take this opportunity to thank our President Jim Freebairn and all the Members for the honor they gave Audrey ,on two occasions,for her assistance to Nital in helping me with the History Books and all other records since the beginning of the Club in 1967.

The first being a minutes silence at Kew's Restaurant on the 27th. January '98 and the verse quoted by Jim.

'Question not, but live and labour
Till yon goal be won,
Helping every feedle neighbour,
Seeking help from none;
Life is mostly froth and bubble,
Two things stand like stone,
Kindness in another's trouble,
Courage in your own.'

The second being on 25th. March '98 at the "Il Vicolo Courtyard" Restaurant when the 30th. Year History Book that Audrey had typed and assisted me in the preparation of the book was launched.

The President Jim Freebairn proposed a Toast to the memory of Audrey.

I think one of our best moves this year was to include Ladies at all luncheons, and WHY NOT, unfortunately there have not been to many attend as yet but I am sure this will change over a short period of time.

Our evening dinners have proved a great success with as many as 38 attending at both the Il Vicolo Courtyard and Shez Marie Restaurants.

In my opinion one of our best lunches was on board the "Spirit of Melbourne" Riverboat Restaurant and I trust this years Beef & Wine Masters will consider it again.

My thanks once again to Jim Freebairn for his report on the 40th. Year Luncheon of the Melbourne Beefsteak & Burgundy Club. I also attended the lunch, although it was a pleasant day it was far too crowded to fully enjoy, perhaps a table or two less, also Jim for your report on the 17th. Beefsteak & Burgundy Club Convention held at Broken Hill March 98. I also attended the Convention and although being on my own I enjoyed the function it was a bit on the HOT side being 40 Degrees, 40 degrees, 40 degrees, everyday, the biggest problem for the Broken Hill Club was to keep the White wines cold enough and the Red wines from being too hot, especially in the hangers of the Flying Doctors Service.

I do sincerely recommend these Conventions to all Members and hope some of you will join myself & the Freebairns in Launceston early April '99.

My great thanks to Vern Barnett for the colour copies in our book as I know how difficult it was for you, and a lot of the other photocopying.

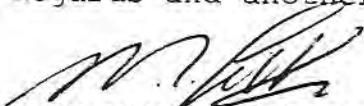
I am pleased to record that I had the pleasure of creating a "First" for Nital when I was accompanied by two of my Grandchildren at our luncheons, one at the Chez Marie and the other at Kew as well as my Daughters on several occasions.

THREE generations, either the Club is getting old or perhaps it is me, I think the latter.

As I have said before and recorded in our Annual General Minutes it is time someone else took over this yearly project and without Audrey's assistance this is my last History Book, the 31st. year.

Jim Freebairn, Ian Robinson, Geoff Verey how about it.

Regards and another good year ahead.



MERVYN. T. ZIEBELL.



OFFICE BEARERS 1997/1998.

Left to Right:

Back Row:

Ian Robinson.....Committee
 Ross Barry.....Vice-President
 Geoff Verey.....Beef Master
 Greg Brown.....Wine Master

Front Row:

Mervyn Ziebell.....Secretary/Treasurer
 Jim Freebairn.....President
 (Absent - Carl Dunstan....Committee)



BEEFSTEAK AND BURGUNDY CLUB

ANNUAL GENERAL MEETING
of the NITAL BEEFSTEAK AND BURGUNDY CLUB

held at KEWS RESTAURANT, KEW
on the 22nd July, 1997.

The President, Mr. Kevin Pettigrove opened the meeting at 11.15am and welcomed all members present.

PRESENT: MESSRS. Kevin Pettigrove, Mervyn Ziebell, Geoff Verey, Ian Gorrie, Jim Freebairn, Ian Robinson, Ralph Foster, Greg Brown, Neil Noonan, Nick Smith, Ross Barry, Verne Barnett, Alan Clayton, Archie Aznavorian, Harry Markby.

APOLOGIES: MESSRS. Carl Dunstan, John Wilkinson, Ron Watt, Bert Marygold,

MINUTES of the previous Annual General Meeting held on the 23rd July, 1996 and previously forwarded to all members were presented by the Secretary, Merv Ziebell and moved for approval by Geoff Verey and seconded by Greg Brown.

Accepted by all present.

BUSINESS ARISING:

Nothing Offered.

TREASURERS REPORT:

The Audited Balance Sheet of the Club was presented by the Treasurer, Merv Ziebell showing a loss of \$247.00.

Moved for adoption by Ian Robinson and seconded by Nick Smith.

Accepted by all present.

BUSINESS ARISING:

Nothing Offered.

CORRESPONDENCE:

31. 7.96 Letter of resignation from Michael Callanan.

26. 8.96 Letter of resignation from George Baklis.

8.10.96 Letter of acceptance as a Member to Archie Aznavorian.

10.10.96 Letter from Adelaide Club enclosing Public Liability Insurance Policy.

30.10.96 Letter of resignation from Nick Chrisakis.

23. 1.97 Letter of resignation from Fred Villiers.

24. 2.97 Letter of acceptance as a Member to Alan Clayton.

PRESIDENTS REPORT:

As attached.

ELECTION OF OFFICE BEARERS:

As this being the Annual General Meeting, the President, Mr. Kevin Pettigrove, declared all positions vacant and called for nominations for President for 1997/1998.

PRESIDENT.

Mr. Jim Freebairn. Nominated by Merv Ziebell and seconded by Ralph Foster. As no other nominations were received Jim Freebairn was declared the President for 1997/1998 and accepted the Club's Silver Medallion Collar from the outgoing President.

On taking the 'Chair' Jim thanked Kevin and congratulated him on his

..2..

President. Cont.

efforts as President over the past two years and the Wine Booklet he prepared which was distributed to the Members at the Ladies Evening on the 24th June'97 at the Victorian Club.
The President then called for nominations for the following Office Bearers.

Vice President.

Mr. Ross Barry, nominated by Geoff Verey and seconded by Kevin Pettigrove.
Duly Elected.

Winemaster.

Mr. Greg Brown, nominated by Geoff Verey and seconded by Nick Smith.
Duly Elected.

Beefmaster.

Mr. Geoff Verey, nominated by Nick Smith and seconded by Greg Brown.
Duly Elected.

Secretary/Treasurer.

Mr. Merv Ziebell, nominated by Kevin Pettigrove and seconded by Nick Smith.
Duly Elected.

Committee Members (Two)

Mr. Carl Dunstan, nominated by Merv Ziebell and seconded by Verne Barnett.
Mr. Ian Robinson, nominated by Geoff Verey and seconded by Ross Barry.
Both Members Duly Elected.

Cellar Master.

Mr. Jim Freebairn, nominated by Merv Ziebell and seconded by Kevin Pettigrove.
Duly Elected.

Club Auditor.

Mr. Jim Freebairn, nominated by Merv Ziebell and seconded by Ralph Foster.
Duly Elected.

GENERAL BUSINESS:

1. Affiliation Fee/Public Liability and Directors and Officers Liability Insurance.

Moved by Geoff Verey and seconded by Ralph Foster that the sum of \$150.00 Affiliation Fee be forwarded to the Beefsteak and Burgundy Club Inc. Adelaide for the period 1st July'97 to 30th June'98.
Motion Approved.

2. Cellar Accident Insurance.

Moved by Ralph Foster and seconded by Nick Smith that the Insurance Premium of approximately \$175 be paid for the 1997/98 period.
Motion Approved.

3. Annual Levies & Fees 1997/98.

a) Moved by Ralph Foster and seconded by Nick Smith that the Luncheon Fees be \$45.00 per member/guest.

b) Motion Approved.
Moved by Ralph Foster and seconded by Kevin Pettigrove that the Nomination Fee be \$35.00

c) Motion Approved.
Moved by Merv Ziebell and seconded by Ralph Foster that the Annual Subscriptions be \$45.00.

d) Motion Approved.
Moved by Merv Ziebell and seconded by Nick Smith that the Absent Fee be \$5.00 per member, Non-return of Luncheon Notice by due date \$10.00, Non-wearing of Club Tie be \$1.00.

Motion Approved.

4. Cellar Levy.

Moved by Ralph Foster and seconded by Ross Barry that the Cellar Levy for 1997/98 be \$50.00 per member and that the Cellar Wines for this

..3..

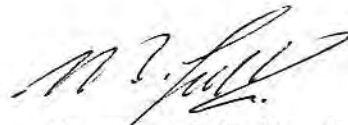
4. Cellar Levy Cont.

year be used on Four occasions.

Motion Approved.

As there being no further Annual General Business before the Chair, the President, Jim Freebairn, declared the meeting closed at 12 noon.

Jim Freebairn. President



Mervyn Ziebell. Secretary

NITAL BEEFSTEAK AND BURGUNDY CLUB.

NITAL BEEFSTEAK & BURGUNDY CLUB

PRESIDENT'S REPORT 1997-98

Just as the President probably did in 1968 and all those since then, when I reflect on the past year, I am amazed at just how quickly the time has passed. Interestingly, at the meeting preceding the July lunch there was lengthy debate about whether we should increase the cellar levy from \$40 to \$50. Escalating wine prices in the last twelve months have confirmed that \$50 today will just get you two bottles of reasonably good wine, whereas the founders of this Club were able to drink Grange Hermitage. Even in my time as Winemaster we drank Bin 707 which is now priced well beyond our reach at \$70 plus. When we drink our cellar wines we need to be aware just how expensive it is to replace them with current vintages.

These ever-increasing costs while our incomes remain constrained pose a threat to our Club. I would appeal to Members to ensure that you only allow the amount of wine that you are going to drink to be poured into your glass. As your President I have generally been the last to leave a function (and probably have been the last to leave even when not enjoying that role). Quite often at the end of a meeting there is enough wine left in glasses to fill several bottles!

Every year has its highs and lows and the lowpoints of the past year were the loss of two of our founding members' wives and our sympathies were extended to Ian Gorrie and Mervyn Ziebell. With the loss of Audrey Ziebell, the task of compiling the annual book of the Club's history becomes an increasing challenge and if this living history, which is unique amongst all the B&B Clubs worldwide, is to continue, we will all need to be willing and timely contributors.

There have been many highpoints over the past year. We have had two dedicated men in the principal roles of Beefmaster and Winemaster. Geoff Verey has been adventurous and his practice of providing printed menus has given us all a greater appreciation of what we have enjoyed. Greg Brown has provided a wide range of wines during the year and has managed to get me confused on the difference between Shiraz and Cabernet Sauvignon but when the wines have been unmasked I can never understand how I could have got them mixed up!

Our September lunch at Café France in Burwood was a memorable occasion. We started with smoked camel followed by frog's legs in tomato. We had cellar wines including a couple of reds from Kay's at Mc.Laren Vale. They were lovely wines but surprisingly consumption was less than normal. Perhaps this could be explained as it was the lead up to the AFL Grand Final and we spent more time talking football than food and wine!

Our February luncheon on board the *Spirit of Melbourne* for a cruise up the Yarra River had me lying awake the previous night wondering how the Winemaster was going to get the wine to the wharf. Sure enough, it was a red faced and panting duo of Geoff and Greg struggling along Southbank while we thirsty hordes awaited their arrival. It was a unique experience making my introductory remarks against the noise of diesel engines as we

chugged up the river but it was a perfect Summer's Day and we had a most enjoyable luncheon. The 1996 St Hallets Gamekeepers Reserve was one of the wines we had with our main course. There is a saying something like "there is nothing around that does not come around" and this wine contained some Grenache, a grape variety which was very popular when I was a young man but disappeared from labels for years before making a comeback in the present era. We had wines containing this grape on more than one occasion during the year.

Our Club continues to struggle for new members, as it is unfortunate that we live in times when the social aspects of Business are not appreciated by those who are in control, and the extended luncheon is generally frowned upon. We have experimented this last year with open meetings and night functions, which have been very well attended.

In addition to our own Club meetings I had the pleasure of attending the Convention in Broken Hill and representing the Club, along with our Secretary, Mervyn Ziebell, at the 40th Anniversary celebration lunch of the Melbourne B & B Club. I have written separate reports on these functions.

I have thoroughly enjoyed my year as your President. The support of the Committee, the Beefmaster and Winemaster, and the untiring work of our Hon. Secretary/Treasurer, Mervyn Ziebell, often through very trying times, is particularly worthy of the highest praise. Thanks to the Vice President, Ross Barry, who so ably stood in for me at the October meeting when I was absent interstate.

Best wishes to the incoming team for a very successful 1998/99.

What's an opinion worth?

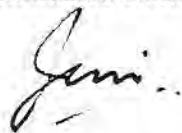
"The 1983 vintage is a wine of great, great complexity. The fruitiest, richest, most concentrated of all the 1983's. It has supple fruit interlaced with hard tannins and its finish is pure fruit. In time this will surely be a legendary wine."

International Wine Centre Notes. November 1986, on the Romanee Conti (Domaine de la Romanee Conti) 1983.

Or do you believe this?:

"it was a relief to find no mouldiness on the nose. It smelled of wood and moss and stewed plums. The mouldiness came through on the aftertaste, however, after some ripe cherry flavours and hints of vinegar, bark and river mud. Flawed but drinkable, dull and tired."

The Wine Spectator, November 30th 1986, on the Romanee Conti (Domaine de la Romanee Conti) 1983.



Jim Freebairn



NITAL BEEFSTEAK & BURGUNDY CLUB
WINEMASTER'S REPORT
YEAR 1997-98

Thank God!

Goodbye!

Amen!

Now that, that's over!!!

I appreciated the opportunity to contribute to the club, as your winemaster and wine expert (definition of expert is, X is the unknown quantity, and Spurt is a drip under pressure), even though I found it was a little daunting, but extremely exciting and challenging.

During the 1997-98 stint there were many wide and varying venues and experiences, one especially stands in my mind and from what I can gather in a lot of others also. The hot February summers infamous excursion on the high seas on the Titanic (Spirit of Melbourne). Being a little late due to unloading, stacking and parking, those members already on board were virtually hanging over the side awaiting our arrival. When in view we must of looked a sight for sore eyes as the long (Geoff) and short of it (Greg) charging along Southbank in tow with a geriatric 4 wheel trolley laden to the hilt, with the day's lubricants, literally expired at the gang plank with a bang.

The day was definitely one of reflection, in which everyone who attended obviously thoroughly enjoyed, in particular two members who's initials are Carl Dunstan and Ron Watt, who were showing close male bonding in appreciation of the lovely wines and food. After disembarking these same two members decided to relax by sitting down and supporting the retaining wall of the Southbank buildings, and their trips home in different directions on public transport is another story, but say no more or I'm a dead man!

As far as the wines go I don't remember any I put on, excluding cellar wines being objectionable to anyone, they were all magnificent.

A great year, hope to do it again!!!

Regards


Greg Brown

The Beefmaster's Report - 1997/98

This past year has been a most memorable experience and one which I have enjoyed immensely.

My aim was to provide some of our traditional fare, mixed in with some experiments, but without going into the absurd. Some may argue that the Ox-tongue went that way!

I also wanted to try new locations through the year, but without straying to far from our traditional home base Kews. This year we visited Kews on four occasions – August '97, January, June and July '98.

Other restaurants were:

- ☒ DiMattina's – Carlton
- ☒ Wildflower – Canterbury
- ☒ Café de France – Hawthorn
- ☒ Il Vicolo – Carlton
- ☒ Chez Marie – Kew
- ☒ Spirit of Melbourne – River Cruise, and
- ☒ Oasis Oz – North Melbourne

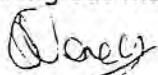
The highlights of the year for me were:

- The biggest roast dinner I've seen for a long while at Oasis Oz,
- The overall variety of tastes at Wildflower,
- Porterhouse steak and the experiences of "The Long Table" at Il Vicolo,
- Chocolate soufflé at Chez Marie,
- Smoked camel, sent to the club from Greg Marshall of the Alice Springs B&B Club, and
- The whole river cruise – especially how much Ron Watt and Carl Dunstan enjoyed themselves.

My partner this year as Winemaster was Greg Brown. Greg and I worked well as a team and communicated on the lunches and dinners at all times. I would like to thank him for his input and suggestions on menus, when sometimes I might have been wondering into the absurd.

To all members I say thank you for your contributions and restaurant suggestions throughout the year and more particularly the varied comments on what was served this year.

I hope that all members and guests have had enjoyable year and I look forward to dining out with the new Beefmaster in 1998/99.



GEOFF VEREY

22. 7.97

KEW'S RESTAURANT - KEW

20 Cuisine \$30.00

ANNUAL GENERAL MEETING

Menu:-

Soup:- Pumpkin and Bacon

Entree:- Pan fried Squid, Sweet Chili and
Ginger Sesame and Soy with Red Onion
and Snap Pea Salad.

Main:- Veal Shanks served with Celery, Lemon,
Fresh Thyme Sauce.

Sweets:- Ginger Spice Sultana Pudding and
Double Cream.

Wines:-

	McWilliams Kanandah Pinot Noir Chardonnay	\$ 7.90
1995	Gramps Barossa Valley Chardonnay	11.90
1995	Gramps Barossa Valley Grenache	11.90
1994	Mitchellton Goulburn Valley Shiraz	12.90
	McWilliams B91	11.90
	Morris Black Label Port	8.95

MITCHELTON
Goulburn Valley
Shiraz 1994

The alluvial soils and temperate climate of the Goulburn Valley in Central Victoria have consistently produced Shiraz of remarkable depth of flavour for more than 130 years - confirming this as one of Australia's premier Shiraz growing districts. The hallmarks of Goulburn Valley Shiraz are intense, sweet fruit flavours and a rounded, mouthfilling palate.

"Shiraz (85%) harvested at optimum maturity and blended with Grenache and Mourvedre has been matured in French and American oak hogsheads for 19 months. The intensity of this wine shows in its deep cherry red colour, with attractive regional earthiness and aromas of spice and plums.

"The palate is full of sweet, soft fruit, with a balance of silky tannin and acid, and a deliciously persistent finish."

This wine will develop further with 8 to 10 years cellaring.

Don Lewis, Winemaker.

PRODUCT OF AUSTRALIA
13.3% ALC/VOL
APPROX 7.9 STANDARD DRINKS
PRESERVATIVE 220 ADDED
MITCHELTON WINES
NAGAMBIE VICTORIA



82 048922

BAROSSA VALLEY
Grenache
Vintage 1995
PRODUCE OF AUSTRALIA 750ML

PRESERVATIVE (220) ADDED 13.5% ALC/VOL

4491

KEW'S REST. 22ND JULY 1997

Autographs

Jim Freboas

~~John~~

Jim Kunkin

~~John~~

Tom Kunkin

Ralph Foster

W. J. Kunkin
Karl A. Kunkin

M. J. Kunkin

W. J. Kunkin

W. J. Kunkin

Kevin Peterson

Harry Kunkin

W. J. Kunkin

W. J. Kunkin

Don Dett

W. J. Kunkin

W. J. Kunkin

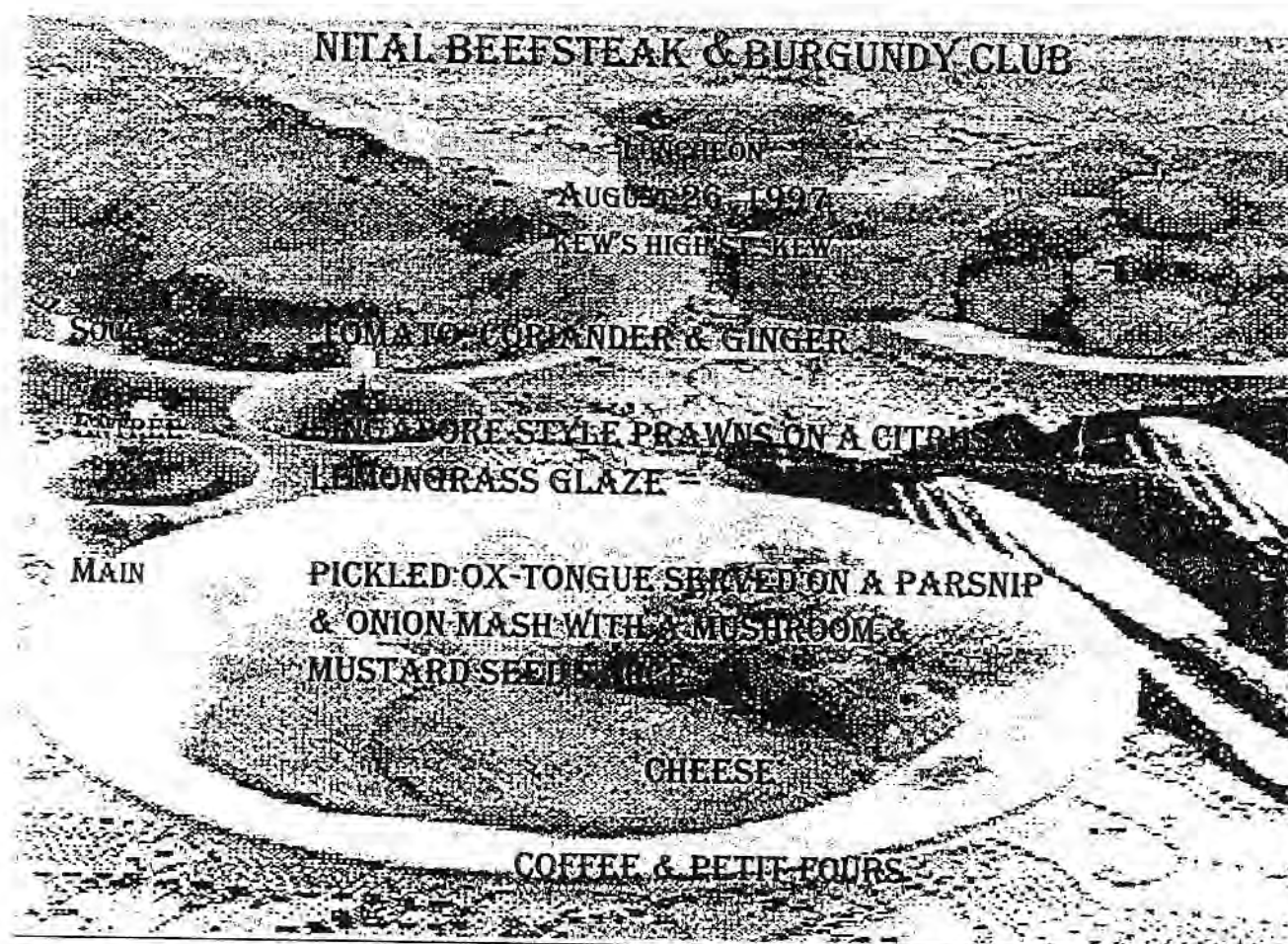
W. J. Kunkin

Garry H. Kunkin

26. 8.97

KEW'S RESTAURANT - KEW

17 Cuisine \$30.00



Wines:-

	McWilliams Kanandah Pinot Noir Cardonnay	\$ 7.95
	Mildara Supreme Dry Sherry	8.95
1996	Wynns Coonawarra Estate Riesling	9.95
1995	Seaview Cabernet Sauvignon	10.95
1997	Rosemount Cabernet Shiraz	9.95
	Morris Black Label Liqueur Muscat	12.95

23. 9.97

CAFE DE FRANCE - HAWTHORN

18 Cuisine \$32.00



Nital Beefsteak & Burgundy Club
Sept. 23, 1997
Café De France
MEDITERRASIAN CAFE

ENTRÉE GRENOUILLES PROVENCALE
Frog's legs with tomato, leeks and garlic

MAIN COTE DE BŒUF BEARNAISE
Rib of beef with béarnaise sauce served
with seasonal vegetables and pomme
fruites

PLATEAU DE FROMAGES
Selection of Tarago River cheeses

CAFÉ/TEA Coffee or Tea

Wines:-

	Seppelts Sunday Creek Champagne	\$8.95
* 1989	Tisdall Mt. Helen Fume Blanc	13.00
* 1987	McWilliams Mt. Pleasant Elizabeth Semillon	8.00
* 1988	Kays Block 6 Shiraz	7.50
* 1989	Kays McLaren Vale Cabernet Sauvignon	7.50
	Morris of Rutherglen Old Tawny Port	14.00
☆	* Club Cellar Wines	

Autographs

CAFE DE FRANCE

23RD SEPT. 1997

M. J. [Signature]

Jim Karns

D. [Signature]

[Signature]

[Signature]

[Signature]

Ron Datt

Ken Allen

[Signature]

Carl [Signature]

Ken Greenwood

Al [Signature]

[Signature]

[Signature]

[Signature]

Tom Walker

Keith [Signature]

28.10.97

DiMATTINA'S RESTAURANT - CARLTON

19 Cuisine \$30.00

Nital Beefsteak & Burgundy Club

Oct. 28, 1997

DiMattina's

RESTAURANT - BAR

ENTRÉE

HOT & SOUR MUSSELS

*Local mussels sauteed in sesame oil,
avocado, coriander, tomato, chilli & a
touch of garlic*

MAIN

SIRLION (Porterhouse)

*Chargrilled to your taste and served with
fresh garden vegetables*

DESSERT

Cheese & fruit Platter

Chef's selection of house specialties

Coffee or Tea

Wines:-

1991	Seppelts Fleur de Lys Pinot Noir	
	Chardonnay	\$ 9.95
1996	Peter Lehmann Semillon	10.95
1996	Brown Bros Chenin Blanc	11.35
1994	Yalumba Shiraz Family Reserve	13.95
1995	Rouge Homme Coonawarra Cabernet/ Shiraz	11.95
	Morris of Rutherglen Old Tawny Port	14.00

25.11.97

THE WILDFLOWER RESTAURANT - CANTERBURY

22 Cuisine \$35.00

LADIES AND CHRISTMAS LUNCHEON

Menu as attached

Wines:-

1991	Seppelts Fleur de Lys Pinot Noir	
	Chardonnay	\$ 9.95
* 1991	Lindemans Hunter River White Burgundy	8.60
* 1994	Peter Lehmann Barossa Semillon	7.75
* 1988	Baileys of Glenrowan Cabernet	
	Sauvignon	9.60
* 1989	Baileys of Glenrowan Hermitage	9.60
* 1981	Reynella Vintage Port (Clean Skins)	6.00
* Club Cellar Wines		

1994

CHARDONNAY

A full bodied soft Chardonnay with rich, ripe fruit flavours complexed by French oak maturation. A premium style for current drinking or cellar ageing for greater complexity. Ideally served with fresh seafood and white meat dishes.

Our family estate has carefully produced the grapes and wine to retain the naturally delightful fruit flavours for you to enjoy.

Anthony Murphy

Anthony Murphy
Winemaker



Trentham Cliffs, N.S.W.
Produce of Australia.



16071932111

TRENTHAM

E S T A T E



1994

CHARDONNAY



13.5% Alc/Vol.

750ml

Wildflower

- TUESDAY 25TH NOVEMBER 1997 -

**NITAL
BEEF, STEAK & BURGUNDY**

- LADIES LUNCHEON -

Entree

Calamari tubes, stuffed with a blue eye and
seafood mousse, poached in a soy broth,
cooled & served on a Japanese nori omelette
with a mild wasabi sauce

Main Course

Kangaroo saddle, marinated in yoghurt
and aromatic Moroccan spices, served
medium rare with a fetta salad on
pitta bread & an harrissa glaze

Dessert

Flourless orange & date cake on a
glazed orange slice with a sweet mint pesto &
Tarrago River double cream

1 Theatre Place Canterbury 3126

WILD FLOWER

25/11/97

*Janie Fergusons
Jill Chubani*

Peter Cole

N. S. Buckley

Clara Buckley

Denny

Rory Blissett

[Signature]

Bernadette Curtis

[Signature]

[Signature]

Karen Karmali

[Signature]

[Signature]

Mervyn Beardsley

100 R. [Signature]

John [Signature]

[Signature]

[Signature]

Return to H.P.

*Nital Beefsteak & Burgundy Club**Jan. 27, 1998**Kew's***RESTAURANT - BAR****ENTRÉE****ORIENTAL ROLL***Prawns, snow-pees & bean curd wrapped in soya bean pastry oven baked with plum ginger chilli sauce***MAIN****ROAST SIRLOIN***Served medium rare with a brandied green capsicum & mustard seed sauce.**Cheese & fruit Platter**Chef's selection of house specialties**Coffee & Chocolates***Wines:-**

	Yellowglen Yellow	\$ 9.95
1997	David Wynn Sauvignon Blanc	14.50
1997	Pikes Riesling	12.95
1996	Tatchilla Keystone Grenache	
	Shiraz	12.95
1995	Yalumba Barossa Shiraz	13.95
	De Bortoli Show Liqueur Muscat	12.95

24: 2:98

SPIRIT OF MELBOURNE - SOUTH GATE
RIVERBOAT RESTAURANT

25 Cuisine \$36.00

Menu as attached

Wines:-

	Omni Sparkling Wine N.V.	\$ 8.95
1997	Hardy's Insignia Chardonnay/ Sauvignon Blanc	9.95
1997	Tatchilla Chenin Blanc, Semillon, Sauvignon Blanc	10.95
1996	St.Kellet Gamekeepers Reserve	10.95
1996	Peter Lehmanns Clancey's	12.95
	Yalumba Clocktower Tawny Port	6.95

NITAL BEEFSTEAK AND BURGUNDY CLUB

Luncheon onboard 'Spirit of Melbourne' 24/02/'98

- Honey, coriander and lime marinated seafood salad
- Roasted veal cutlet with balsamic glazed roasted vegetables and red pepper mash
- Australian cheeses, fruit and crackers

W. Candy

M.V. SPIRIT OF MELBOURNE/H.T.S. INTREPID
24TH FEBRUARY 1998

Autographs

Frank H. Winter

Don Datt

[Signature]

E. Brown

Alhard

[Signature]

[Signature]

F. Jack

[Signature]

Jim Newman

Don Smith

[Signature]

[Signature]

[Signature]

Kevin [Signature]

La Sonie

O'Rowe

Michael Murchany

Alfred E.

Rowen

Neil & Joona

[Signature]

[Signature]

W. J. [Signature]

M. [Signature]

24. 3.98

IL VICOLO COURTYARD RESTAURANT/

CARLTON

LADIES EVENING AND 30th YEAR BOOK LAUNCH

38 Cuisine \$35.00

Nital Beefsteak & Burgundy Club

Tuesday, March 24 1998

Il Vicolo Restaurant & Courtyard

50 Grattan Street, Carlton

<i>Entree</i>	<i>Antipasto</i>
<i>Main Course</i>	<i>Grain Fed Porterhouse Steak with a rich red sauce and roasted chats and Gremolata, a tradition Italian herd paste</i>
<i>Side Dishes</i>	<i>Sautéed mushrooms</i> <i>Rocket and parmesan salad</i> <i>Chips</i>
<i>'Rons</i>	<i>Selection of Australian cheese, seasonal fruits and crackers</i>
<i>Beverages</i>	<i>Coffee to taste</i>

Wines;-

1994	Seaview Pinot Noir Chardonnay	\$11.95
* 1994	Trentham Estate Chardonnay	10.50
* 1993	De Bortoli Windy Peak Victorian Chardonnay	9.30
* 1988	Seppelts Show Chardonnay	17.40
* 1989	Taylors Estate Bottled Cabernet Sauvignon	9.60
* 1990	Taylors Estate Bottled Hermitage	8.60
*	Fyffefield Wines, Rutherglen Tokay	10.40

* Club Cellar Wines

12 VICOLO COURTYARD

24TH MARCH 1998

Autographs
Hudson

M. J. [Signature]

Chris Hudson

Lony Battle

Jill [Signature]

Ken [Signature]

K. [Signature]

Sheather

Carol Donaldson

Ch Brown

AKO

B. J. [Signature]

Colleen [Signature]

Phil [Signature]

Jill [Signature]

Therese
1998

Sue Reeves
Hal [Signature]

Don [Signature]

Don [Signature]

Quay Gray

Ralph [Signature]

Olivia [Signature]

Jim [Signature]

Judy Battle

Glen Abern

Robert Abern

[Signature]

Paul [Signature]

G. A. Killip
w/ Buckley

[Signature]

A. Barry

[Signature]

Norm [Signature]
Sam [Signature]

Chucky

Comments on the Evening Function 24th March 1998 at Il Vicola Restaurant Courtyard 50 Grattan Street, Carlton

A fine evening's dining in the narrow but intimate courtyard was well attended with excellent service by Anthony, David and Michelle.

The function commenced on a sad note with a toast to the memory of Audrey Ziebell, Mervyn's late wife. A most gracious lady, Audrey contributed strongly to the club assisting Mervyn with the preparation of the annual book and as hostess to numerous Christmas functions.

The wines opened with a Seaview Pinot Noir Champagne followed by a club cellar 1988 Seppelts Chardonnay - this excellent white blended from Barooga NSW, Barossa Valley and Great Western had an excellent fruit driven bouquet, was matured in french oak - it truly complemented our antipasto.

Our main course of Grain Fed Porterhouse topped with a thick red sauce, toasted chats and gremolata (a traditional Italian spicy herb paste), sauteed mushrooms, rocket and parmesan salad was indeed superb and made even better by the pair of Taylors reds also from our cellar.

The 1989 Cabinet Sauvignon with bronze and gold medals to its name and a 1990 Hermitage also an award winner were both great full bodied classy wines to go with the rich spicy main course.

Our meal concluded with "Rons" selected Australian Cheese, seasonal fruits and crackers.

It is indeed a pleasure to write of one of our best evenings with many of our ladies and guests present.



Neil Noonan







28: 4:98

OASIS OZ BRASSERIE/NORTH MELBOURNE

24 Cuisine \$30.00

Menu as attached

Wines:-

	Meadowbank Mardi Sparkling-Tasmania
1997	Craneford Riesling Eden Valley
1997	Craneford Unwooded Chardonnay Eden Valley
1995/6	Boston Bay Merlot
1995	Boston Bay Cabernet Sauvignon
	Oasis Oz Blended House Port

Cost of Lunch and Wines combined.

28TH APRIL 1998

THE OASIS OZ HOTEL

and

Australian Prestige Wines

present

NITAL BEEF STEAK & BURGUNDY CLUB LUNCHEON

Starters:

Mussels Provincial

Tender mussels in white wine, tomato & onion with a touch of garlic.

Mains:

Spit Roasted Beef

medium rare beef served with Traditional Roasted Vegetables
Yorkshire Pudding & Madeira Sauce.

A Selection of King Island Cheese

with fruit and crackers
followed by freshly brewed coffee

All of today's wines are available at a discounted price
with the compliments of A.P.W

04515 02.

LUNCHEON.

28th APRIL 1998

Autographs

Mona Buckley
Norm Buckley

Oliver
John

Russell Badham

7 - Gould.

~~David~~

John

Bert Maygold

M. Full
Norman

Ken
Ian

Jim Jones

V. Clark

John
L. Kennell

Sam Jones

Al (C.A.)
Diana

Ben
Brown

Patrick W. Hunter

Paul
Neil

COMMENTS ON THE LUNCHEON APRIL 28TH, 1998 AT

' OASIS OZ '

What a great start - hassle free parking at the door and no Parking Fine afterwards.

So the scene was set for a great luncheon meeting and with Norm Buckley's usual attention to detail and Geoff's excellent Menu, we were not disappointed.

An Entree of Mussels Provincial with a Mildara Chardonnay (a B & B Convention Wine) followed by a Main Course of Spit Roasted Beef complemented by 2 Reds from the Boston Bay Winery of Port Lincoln, S.A., were well received.

Russell Badham from Australian Prestige Wines gave us a very entertaining insight into the history of the Boston Bay Winery, it's Owner and the two Reds we enjoyed today.

Number 1 was a 1996 Merlot and Number 2 a 1996 Cabernet Sauvignon.

Russell also introduced us to a magnificent King Island Double Brie.

Twenty four members and guests enjoyed a satisfying, as well as, a very entertaining luncheon.



VERNE BARNETT

Chardonnay

97

CRANEFORD

97 Chardonnay

This fresh and lively unwooded Chardonnay displays rich, ripe fruit characters which are typical of the Eden Valley. This CraneFord Chardonnay will cellar well for many years.

Preservative (220) Added
13.5% Alc/Vol Approx 8 standard drinks
CraneFord Wine Co:
Main Street, Springton SA 5235
Tel (08) 8568 2220

Dry Grown unwooded

Product of Australia

EDEN VALLEY

750ml

Chardonnay

Riesling

97

CRANEFORD

97 Riesling

Less than 600 cases of this premium Eden Valley Riesling was produced. Hand pruned and picked this dry grown, extremely low yielding Eden Valley wine displays intense citrus and lime flavours. This CraneFord Riesling will cellar well for many years.

Preservative (220) Added
11.8% Alc/Vol Approx 7 standard drinks
CraneFord Wine Co:
Main Street, Springton SA 5235
Tel (08) 8568 2220

Dry Grown Hand picked

Product of Australia

EDEN VALLEY

750ml

Riesling

BOSTON BAY
merlot

Each year our vines dig deeper into the sandy loam and clay of our pretty little vineyard on the shore of the glittering Boston Bay, near Port Lincoln. The constant cooling breezes which wash across southern Eyre Peninsula from the Great Australian Bight combine with our careful hand-pruning and picking, and our distinctive soil and aspect to give our wines a range of flavours unique to this wild, remote, pristine corner of the wine world. The bouquet shows lifted mulberry/cherry fruit characters complemented by some spicy oak. The elegantly structured palate follows with sweet cherry, plum fruit, finishing with fine soft lingering tannins.

*The Ford Family,
Vignerons and Vintners,
Port Lincoln, S.A.*

south australian wine

PRODUCED BY BOSTON BAY WINES
P.O. BOX 364 PORT LINCOLN SOUTH AUSTRALIA 5606
12.5% ALC/VOL PRESERVATIVE (220) ADDED
APPROX 7.5 STANDARD DRINKS

BOSTON BAY
cabernet sauvignon

The constant cooling breezes which wash across southern Eyre Peninsula from the Great Australian Bight combine with our careful hand-pruning and picking, and our distinctive soil and aspect, to give our wines a range of flavours unique to this wild, remote, pristine corner of the wine world. The 1996 cabernet sauvignon has a bouquet of sweet berry fruit with hints of violets enhanced by the subtle use of oak. The palate follows on with sweet mixed berry fruit, spice and good depth of flavour, balanced with a fine long tannin finish.

*The Ford Family,
Vignerons and Vintners,
Port Lincoln, S.A.*

south australian wine

PRODUCED BY BOSTON BAY WINES
P.O. BOX 364 PORT LINCOLN SOUTH AUSTRALIA 5606
12.8% ALC/VOL PRESERVATIVE (220) ADDED
APPROX 7.6 STANDARD DRINKS

26. 5.98

CHEZ MARIE RESTAURANT/KEW
EVENING DINNER

38 Cuisine \$32.00

Nital Beefsteak & Burgundy Club

May 26 1998

Chez Marie Restaurant

Soup: *La Gratinee a L'Oignon*
French Onion Soup

Main: *Chateaubriand*
Tender Medallions of Beef Fillet with Red wine and Mushroom:
Topped with Hollandaise sauce.

Dessert: *Souffle Au Chocolat*
Chocolate Souffle

Tea and Coffee

Wines:-

	Yellowglen Brut Cremant	\$12.95
1997	Wolf Blass Traminer Riesling	11.95
1996	Ingoldby Cabernet Sauvignon	13.95
1996	Moondak Brook Shiraz	15.95
	McWilliams Mount Pleasant	
	Bin 91 and Bin 92	12.95
	(Late Harvest Dessert Wine)	
	Hardy's Whiskers Blake Tawny Port	11.95

SHEZ MARIE RESTAURANT

26TH MAY 1998

Autographs

Fill here!

Jim Jones

M. Jones

Glen Abernethy

Robin Abernethy

Robbie

Robbie

Fill Lumbard

Nicky Buckle

James Fothergill

M. J. Fothergill

John

E. Williams

Ron Williams

B. Brooks

Reyn. Stanton

Reyn. Stanton

Tom Gormie

Leanne Gormie

Jim Ramsay

Paul

G. A. Kellin

W. A. Kellin

R. O. Kellin

R. Buckle

Nona Duckley

John

Paul Clayton

John

John

John

John

Pat Dunstan

Ladies Night - May 26th 1998

38 Beefsteak and Burgundians and their guests, gathered at **Chez Marie's** in Kew, for a great feast.

The night was away to an excellent start with **Curez Pouffe** (aka curry puffs) with **Yellow Glen Brut Cremant** to accompany them. Every one picked this wine perfectly (the fact that it wasn't masked may have had something to do with this).

To make the excellent **French Onion Soup** which followed, you need a "good stock Base" This was exemplified by the three generations of the Ziebell family in attendance, you can't get better stock than that(refer later).

Instead of the traditional sherry, the Winemaster chose a fruity white wine. Ross didn't have a clue, but Gail talked about it for ages, then identified it quite accurately - **Wolf Blass Traminer Riesling 1997**.

Then came the main course. Scott gave a very polished description of the **Chateaubriand**, wondering how they could do it so well for so many people. Then he mucked up by opining that one of the reds might be Tasmanian.

Neil nominated the no 1 red as Shiraz from northern Victoria, and no 2 as Cab-Sav from Margaret River in WA. Jill agreed entirely except that she narrowed it to north-EASTERN Vic. They appeared to be on solid ground as Watty told the Winemaster they were the other way around, and even Bev (who doesn't drink reds) thought no 2 had the peppery taste of a shiraz. It turned out that the Winemaster was in a perverse mood as the wines were revealed to be No 1 - **Ingoldby 1996 Cab-Sav from McLaren Vale**, and No 2 - **Moondah Brook 1996 Shiraz from Gingin**, north of Perth along the Frankland River.

They were both beautiful wines, and the exercise showed that no-one should be worried about having a go at the wines - even Jim got them wrong!!!

Talk about the importance of good stock, Merv's grand-daughter drew the raffle and Merv's daughter won it!

A very tasty **Souffle and Cream**, added to our waistlines. **The McWilliams Mt Pleasant dessert wine** which accompanied it was too sweet for me, but the **Whiskers Blake** port was a great way to finish a very enjoyable night.

Cheers
Ron Watt

SHEZ MARIE - RESTAURANT.

26th. MAY 1998.

Once again, Robin and I were delighted to be guests of Dad at a Nital Beefsteak and Burgundy night dinner. This time we brought Kathy, our niece, for her first B & B function.

After the usual hellos to everyone while we enjoyed the champagne, we then settled at our table for the first course of French Onion Soup and white wine. It is a long time since we've had this soup which was a delicious start to our meal, but I wouldn't have minded sherry, though we really enjoyed the wine.

Our main course of Chateaubriand was slightly overcooked, but hot, with plenty of vegetables. Not being a red wine drinker (yes, I am Mervyn's daughter!) I stayed with everyone's "nearly empty" bottles of white.

The dessert was the only disappointment of the night – the Chocolate Soufflé had risen beautifully, the top was delicious but underneath was a soggy lump. Such a shame, but a brave effort to serve 38 soufflés at the same time.

Being the "designated driver" I sipped the dessert wine – a favorite of mine – and left the port alone.

It was very special to be part of 3 generations at the one dinner, especially when Dad ran the raffle, Kathy drew the ticket, and I won it - thank you!!

We all enjoyed ourselves – it is a pleasure to be a part of the natural and enthusiastic friendship of Nital members. If membership was ever opened to female non-red drinkers – I'd be there.


Glenda Abery.

INGOLDBY
1996
MCLAREN VALE

CABERNET SAUVIGNON

Since the turn of the century, the Ingoldby name has been closely associated with the McLaren Vale. In particular, over the last 20 years it has built a fine reputation for distinctive wines of great flavour and character.

Produced from our McLaren Vale vineyards, this wine exhibits luscious cherry, berry characters. Aged in small American oak for twelve months, the Ingoldby Cabernet Sauvignon is rich in splendid McLaren Vale fruit depth and complexity.

THE HAND MADE WINES OF INGOLDBY
IT'S HISTORY IN THE MAKING



INGOLDBY WINES
INGOLDBY ROAD,
MCLAREN FLAT, S.A. 5171

MOONDAH BROOK



1996
SHIRAZ

WESTERN AUSTRALIA

750 ml PRODUCT OF AUSTRALIA 13.5% ALC/VOL

INGOLDBY

MCLAREN VALE



1996

CABERNET SAUVIGNON

13.0% ALC/VOL PRODUCT OF AUSTRALIA 750ml

MOONDAH BROOK

1996 SHIRAZ

Moondah Brook is situated in the foothills of the Darling Range to the north of Perth. The wines are vintaged from premium Western Australian grapes showing intense varietal flavours.

This 1996 Shiraz has a full bodied palate with rich peppery varietal characters and soft integrated vanillin notes resulting from maturation in American oak. The wine is supple, and finishes with warm ripe fruit flavours and fine tannins. Enjoy the youthful fruit qualities of this wine now, or cellar to the year 2000 with confidence.



Approx 8.0 Standard Drinks

Produced by
Moondah Brook Wines
Moonlabeanie Road Gingin
Western Australia 6503

1997

TRAMINER RIESLING

SOUTH AUSTRALIA

750ML WINE, PRODUCT OF AUSTRALIA

1997 TRAMINER RIESLING

Wolf Blass, established in 1966, is proud to offer a range of wines to suit all occasions. This wine is a blend of Traminer and Riesling fruit grown in the premium wine growing areas of South Australia. The nose displays a lovely, rose petal Traminer character with a subtle hint of lemon/lime Riesling. The palate is fruity and well balanced with a crisp, dry finish. Ideal with spicy foods such as Thai and Chinese.



9 312088 071904

Wolf Blass

KELLERMEISTER (DIPL.)
AUSTRALIA'S
MASTER WINEMAKERS

WOLF BLASS WINES INTERNATIONAL, STURT HIGHWAY,
NURIOOTPA, SOUTH AUSTRALIA 5355. PRESERVATIVE
(220) ADDED. ANTIOXIDANT (300) ADDED. 12.5% ALC/VOL.
CONTAINS APPROX. 7.4 STANDARD DRINKS

Nital Beefsteak & Burgundy Club

June 23 1998

Kew's Restaurant



Entree: Greek Style, chargrilled Chicken tenderloins tossed in a salad of olives, cucumber, fetta, tomato and rocket with a yoghurt dressing topped with pita.

Main: Chargrilled Fillet Steak served on a Celeriac puree with peppered Mushroom Sauce and parsnip chips.

Afters: Cheese and Greens



Tea and Coffee

Wines:-

	Yellowglen Brut Crémant	\$12.95
* 1984	McWilliams Pokolbin Hunter River Semillon	10.00
	Convention Wines - Canberra 1994	
* 1989	Mildara Coonawarra Cabernet Merlot	9.00
	Convention Wines - Mt. Gambier 1992	
* 1987	Rouge Homme Coonawarra Cabernet Sauvignon	10.00
* 1985	Sevenhill Clare Valley Vintage Port	11.00
	* Club Cellar Wines	

KEW'S RESTAURANT

23RD JUNE 1998

Autograph

M. J. Hill Vond
Sarah Dove

Ralph Frost

Brian Smith

Deeagun 7 Simon

Jill Schubert

John Frewer

John

Kathart

Keith W. Munster

Bert Mangold

W. S. Braddy

Joe Brown

Oliver
Karl Kroger

JUNE LUNCHEON TUESDAY 23rd
KEW'S RESTAURANT

Although I look forward to all luncheons, Kew's has always been my favourite and I am gripped with anticipation each time. However that particular luncheon was not memorable for a number of reasons. Upon reflection it was perhaps my own mood on that day, rather flat, that was the main reason for my negative reaction.

Because of work commitments and personal problems I missed too many meetings in the 97, 98 year. Those that I did attend I thoroughly enjoyed and I was extremely impressed with the enthusiasm of our Beefmaster, Geoff Verey and Winemaster, Greg Brown, and in particular Greg's efforts in obtaining printed material on the wines he presented.

Back to the luncheon, the printed menu is as follows:-

PRINTED MENU

The "entree" was different as should be the case, and was thoroughly enjoyed by all, perhaps least by myself for no particular reason, it just didn't meet my expectations, it didn't grab me.

The main was well presented, perhaps a little overdone to my liking, yet again on that day I would have probably found fault with perfection. The parsnip chips were a first in my recollections and I made a mental note to prepare them myself sometime in the future.

The cheese partner to the greens and fruit, I did not record but knowing Geoff's affinity to cheese the selection would have been excellent.

My whinging is not yet finished. The luncheon wines with the exclusion of the Yellowglen Brut Cuvée were from our cellar, two of which should have been memorable because they were convention wines.

Firstly the "Yellowglen". For the price this is an excellent sparkling wine that I only get tired from, and not of, drinking.

Only the one white was served with the entree, from our cellar, a 1984 McWilliams Mount Pleasant Elizabeth, Hunter Semillon. This was a 1994 Canberra Convention wine from which I expected more. Instead of the silky sweetness that I would expect from an aged semillon, to my palate it was rather flat and just old. I recall that similar comments were made.

Of the two reds served with the main course, No. 1 was also a Convention wine, offered at the 1992 Mt. Gambier function. It was a 1989 Mildara Coonawarra Cabernet Sauvignon/Merlot. The nose on this wine was dreadful, musty and rank. Toward the end of the luncheon, after the smell had disappeared this wine improved dramatically and exhibited the fullness of an aged red. I recall that Ron Watt was also critical, amongst others, at the nose and taste of this wine when first opened.

This leads me to the following comment:- "God Bless" our cellar. However, if we are able to fully enjoy the fruits of Jim Freebairn's labour in stocking our cellar with excellent wines then considerable thought must be directed to the future presentation of, in particular our aged reds. All experts I believe agree that aged red wines with few exceptions must be allowed to at least breath for a number of hours and should preferably be decanted. I pose this dilemma to our members and in particular, Jim Freebairn and our future Winemasters.

Red No.2 was a Lindemans 1987 Rouge Homme Coonawarra Cabernet Sauvignon. Although exhibiting the character of an aged red I personally thought it was past its best drinking date. However it also improved as it was allowed to breath.

The afters was a 1985 Seven Hills Clare Valley vintage port, an excellent port that Ian Gorrie drooled over. Still, Ian is always ready to drool over most ports.

RALPH FOSTER