



## Newsletter December 2007

Federation of Wine and Food Societies of New Zealand Inc

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### ***Stanley Harris Dinner was held on Saturday 6<sup>th</sup> October 2007***

### ***Martin Bosley's Yacht Club Restaurant 103 Oriental Parade Wellington***

Here is the report from the Wellington Wine & Food Society Newsletter

The Stanley Harris at Martin Bosley's Yacht Club. Thanks to Margaret Preddy for the following review.

"The inaugural dinner in 2006 to honour Stanley Harris, the Federation's first president and long time committed enthusiast of all things good in New Zealand food and wine, was held at Brookfield's. This year, Federation members from around New Zealand and Australia gathered at Martin Bosley's Yacht Club Restaurant in Wellington. A timely visit to this superbly located establishment as Cuisine magazine had recently awarded Martin their supreme award of Restaurant of the year. Hosted by Federation President Stuart Brooker, the guest speaker was Larry McKenna, co owner and wine maker at the Escarpment Vineyard in Martinborough.

The Wellington Society members, Geoff Wilde and Peter Whittington had been given the responsibility of obtaining some of the best examples of New Zealand wines to accompany the menu and they did not disappoint. Sourced from Otago, Marlborough, Martinborough, Hawkes Bay and Gisborne, the wines illustrated the quality and variety that is being achieved as well as matching each food course perfectly.

Martin had devised an innovative 7 course degustation menu showcasing his stunningly presented use of fresh fish with delicate but intensely flavoured sauces and introducing unusual flavours and textures that complimented each other. Whilst the emphasis of the restaurant is on seafood, Martin's main course of Duck Breast Sous Vide, Hibiscus Poached Pear, Mushroom salad, Roasted Barley Emulsion, Glucose Vanilla and cinnamon, matched the Escarpment

Vineyard Kupe Pinot Noir 2005 perfectly. **A beautiful young wine with a lot of living to do yet.**

I have not dissected or discussed the merits of each course as it would go on forever but I will list the menu at the end as the combination of factors in each dish was fascinating. A very enjoyable food and wine experience. The menu speaks for itself.

#### Menu

Canapés on arrival

Grilled Scallops, Potato Mousse, Pea Puree

“Virtual Foie Gras, Lemon Pith Puree

Accompanied by Quartz Reef Chauvet (Central Otago)

Prawn, Cacciucco Gellee

Sea Urchin Risotto, Spinach Puree, Almond Shavings

Accompanied by Seleni “The Circle” Semillon 2004 (Hawkes Bay)

Shredded Pork Belly, Scampi Tail. White Miso, Haricot Beans, Cabbage

Accompanied by La Strada Chardonnay 2004 (Marlborough)

Duck Breast Sous Vide as listed above

Accompanied by Escarpment Kupe Pinot Noir 2005

Goats Cheese salad, Taste of Spring Salad, Olive marmalade

Blue Cheese Icecream, Candied celery, Oat Dentelle

Accompanied by Tiejens Witters Botrytis Viognier 2005 (Gisborne)

#### **Sadly we report the death of two Convention stalwarts.**

Trevor Steiner died in the week before the Stanley Harris Dinner. All those present stood for a minutes silence in respect for him. The condolences of all members of Federated Societies are extended to Elizabeth. Ken Sheldrick is writing an obituary which will be published in the newsletter as soon as it is received.

Harold Wilkes (Sydney), well known to many members of Federated Societies died recently. The NZ Federation has sent formal condolences to Joyce. We have asked Ian Baird for an obituary which will be published in the newsletter as soon as it is received.

These two will be missed at future conventions by us all as they have attended on a regular basis.

#### **Reports**

We have received the **Taupo** Newsletter and it sounds as though they have been very active and a great deal of fun had by all. If you want to subscribe to it, contact [colin@reap.org.nz](mailto:colin@reap.org.nz)

**Wellington** also is active and have an outing planned for 27 January 2008 to the Wairarapa. Congratulations to their members who seem to be making a habit of marrying recently.

Apart from these two nothing has been advised to your editor.

## **AGM**

The AGM is set down for Sunday 16 March 2008. It was set down to be in Tauranga but they cannot accommodate it so currently it is being considered for Taupo. We need to elect new officers (hopefully everybody will step up one place) so we will only need a new 2<sup>nd</sup> Vice President and all the office holders will stay but you will receive official notice soon and if you want to nominate anybody for any office please feel free to do so. Of course each Federated Society nominates its own representative on the committee. Normally the AGM is at the Annual Convention but in the 2008 year we combine with Australia in Melbourne for that so the AGM is being held prior.

## **2008 CONVENTION (MELBOURNE)**

Almost too late now if you are not booked in. If you do want to go contact them now!

### **2008 Convention**

**Second Joint Convention of the Combined Federations of Wine and Food Societies of Australia and New Zealand**

**Melbourne Victoria**

**Pre Tour April 8 – 10 2008**

**Convention April 11 – 13 2008**

If you have not already done so and are interested in attending, contact:

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## **2009 CONVENTION (CHRISTCHURCH)**

Planning for this is well underway and an enthusiastic committee is working hard. Information will be available in time for the Combined Convention in Melbourne.

Merry Christmas and a happy New Year from The Editor