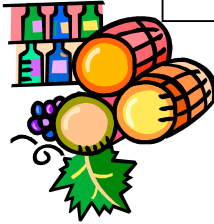


WINE AND FOOD SOCIETY OF PALMERSTON NORTH INC.



President: Robyn Anderson 358 7813
 Vice President: Allan Gillingham 354 7024
 Secretary: Elaine Wilton 357 9748
 Cellarmaster: Arron Schroder 354 7191
 Treasurer: Graham Wilton 357 9748

Newsletter August 2005



WINE & FOOD SOCIETY of PALMERSTON NORTH COCKTAIL PARTY

*Thursday
29th September 2005
Hiwinui Country Estate
Ashhurst Bunnythorpe Road.
6.00 pm – 8.00 pm
\$39.00 per person
Dress: Cocktail*

Established in 2002, Hiwinui Country Estate is an architectural award winning luxury lodge. It is set on 1100 acres of the Stewart families group of farming properties on the northern outskirts of Palmerston North city.

Surrounded by sweeping lawns, mature gardens and offering panoramic views of the Ruahine Ranges and Whariti Peak, Hiwinui Country Estate was built to the theme of a Manawatu farming family homestead.

Come and enjoy a pleasant evening of cocktails, wine and generous food platters in the surrounds of this beautiful Lodge.



Cocktails at

No. Attending: _____

Name: _____

Enclosed is: \$ _____

RSVP : The Secretary, PO Box 401 PN By 22 September 2005.

Notes from the Committee

37 members and 25 guests attended the President's Dinner. Most of the members who didn't attend were overseas.

The cellar master was disappointed with his selection of Odyssey 2004 Gisborne Chardonnay for the Principal Plate. He felt the sweetness of the quince honey did not go well with the acidity of the wine. Did you notice the new cutlery?



Thank you to Ian & Sandra Stuart for the loan of extra crockery. New wines have been cellared for use later.

Hawkes Bay Weekender in November

Dates: Friday 18. Book in at Muratai Cottage. Havelock North.

Saturday 19: Daytime Wine Trail. "Big Night Out" at Craggy Range.

Sunday 20 "Big Breakfast" on Napier Marine Parade

Note that in order to confirm reservations we need your commitment and a deposit for the "Hawkes Bay Weekender." (tis difficult to organise some things without a longer lead-in time).

Please send Cheque for \$100 per couple to the Treasurer,

P.O. Box 401, made out to "The Wine & Food Society of Palm Nth" as deposit for accommodation at "Muratai Cottage in Havelock North.

This is required immediately. Before you leave the country!

For further information ring Graham Wilton 06 3579748

e-mail e.g.wilton@inspire.net.nz

Dates for Diaries

29 September (Thursday) - Hiwinui cocktail Party

18/19/20 November -

"Weekender" Big Night Out + Big Breakfast

18 December (Sunday lunch) - Christmas Party -

5/6/7 May 2006 - NZ Conference, Taupo



Report on last Function

From the *Eye of the Grape*

I admit it, this "eye of the grape" was a little bit sceptical about the President's Dinner being held - "Where, the Newbury Hall".

But with complete faith in the ingenuity of our President and her committee we dressed in our best and sallied forth to the totally transformed and reborn 'Gamekeepers Lodge'.

Our President, dressed as Gamekeeper in a 'dri-as-a-bone' coat added to the realism as she greeted us before we could creep through the candlelit maimai to receive our shooter!! Once we were able to take in our surroundings, much was the delight of all at the magical transformation.

Artfully placed stooks of grasses, decoy ducks & pheasants, mounted deer head and antlers, all manner of fish and fowl plus a make believe fireplace and mantelpiece (so realistic that 3 members refused to move away from it), magnificent table settings and candle lanterns all contributed to the wonderful atmosphere.

The centrepiece of the 'lodge' was a full size rowboat complete with fishing lines and net and freshly caught trout. Not only was it an inspired showpiece, it doubled perfectly as a serving area for coffee/tea and the liquered zingers.

"But what about the food and wine," I hear you cry. Well if you were not there and reading this, you should have been (but all available places were taken anyway!!) The menu included smoked eel, poissin, quail eggs, rabbit, venison, wild pork, gingered goat, and extraordinary dessert. Each of the seven courses was served with specific matching wines.

So, did we like it?

Did we get our moneys worth?

Was anyone disappointed?

YES; YES; & NO.

The whole night was an absolute

triumph, memorable in every aspect and *a true wine and food experience.*

