The Wellington Club

CLUB NEWS

APRIL 2005

DIARY DATES

APRIL

Members' Under 40 Cocktail Party
WEDNESDAY 13

Anzac Day - Club Closed -
MONDAY 25

Wine Appreciation Dinner with Kahurangi Wines, Moutere
THURSDAY 28

MAY

Senior Members' Lunch
WEDNESDAY 4

Ladies' Luncheon
THURSDAY 5

Commemorative Dinner "50 Years New Zealand Special Air Service Group"
WEDNESDAY 11

Retro Dinner and Dance
THURSDAY 26

JUNE

Senior Members' Lunch
WEDNESDAY 1

WINE APPRECIATION DINNER

WITH KAHURANGI WINES • *Thursday 28 April 2005*

RICHARD WINCHESTER will be presenting wines from this well established vineyard in Moutere near Richmond/Nelson. Occupying the former Seifried Estate site, Kahurangi already had a head-start, when it comes to recognition and quality.

The area between Stoke and Moutere including the Moutere Hills is quietly developing to yet another prime New Zealand wine growing region, replacing traditional crops like tobacco, apples and asparagus.

Time : **6.30pm** Tasting
7.15pm Dinner
9.30pm approximately Close

Cost : **$55.00 per person**

Dress : **Jacket & Tie**
Evening Wear

Bookings for individual tables of eight or more will be taken.

Members of the Club now have the opportunity to sample the wines from this area, which is quite different from Marlborough and Hawke's Bay.

Please organise a table with friends, family or colleagues and remember that the only prerequisite for these evenings is to appreciate wine and enjoy each other's company.

good company + good food + good wine = great fun

EFT/POS FACILITY AT THE WELLINGTON CLUB

The electronic processing of payments by EFT/POS is now available at the Wellington Club.

This new service will make it more attractive to Wellington Club members who invite non-members to lunch or dinner with those now being able to pay their share of the meal. The Committee has recognised that the previous inability to split accounts was detrimental to the Club's intention to increase the use of its facilities for lunch, dinner and other functions. It now hopes that with this recent introduction, members will be less hesitant welcoming their guests and colleagues to the Club.

The terminal for those transactions will initially be located on level 4 at the Club Office.

Wednesday 13 April 2005

PROSPECTIVE MEMBERS' HAPPY HOUR

The Committee invites all members to bring along their sons, daughters, colleagues or friends to an inaugural:

happy HOUR

This is aimed at prospective Club members under the age of 40 (minimum age 21 years), who are interested in Club membership and would like to find out more about it.

Drinks and cocktailfood will be served. The President of the Wellington Club will welcome the guests. There will be opportunities to view the Club facilities and have an informal game of snooker.

Venue : **Ante Room**
Time : **5.30pm - 7.30pm**
Cost : **Complimentary** (please note that drinks after 7.30pm are chargeable)
Dress : **Jacket & Tie**
Evening Wear
RSVP : **Essential**

Don't delay - contact the Club now!

ANZAC day

Please note that all Club facilities will be closed on: **Monday, 25 April** with the exception of the car park.

New subscription rates for Club members for 2005 – 2006

Please note the message from the President regarding the subscription rates for the upcoming Club year.

For any changes of category you might qualify this year, we may ask you to please inform the Office as soon as possible.

THOUGHT – "A BREAKFAST MEETING AT THE CLUB IS A GREAT WAY TO START THE DAY".

PRESIDENT'S COLUMN

There are two very important features in the life of our Club this month:

To encourage younger people to become members of the Club, I will host a complimentary Happy Hour on Wednesday 13 April 2005 between 5.30pm and 7.30pm to enable you all to bring your sons, daughters, colleagues or friends who are under the age of 40 years to enjoy our surroundings. I ask you all to give full support to this initiative. Committee Members will be present to support me on this occasion.

The second feature is the introduction of EFT/POS facilities at the Club, now available on level 4 at reception. This does not replace the chit system which must still be used by Members. This facility is primarily for the use of our reciprocal Club members who have traditionally paid their accounts by credit card. Members have raised with me the need to have this facility so that their friends and colleagues can pay their share of any lunch or dinner or other function. Credit card payment of monthly accounts will not be available to Members, but they may pay by EFT/POS. Our staff is fully trained in the use of this facility.

I look forward to joining Members at Club functions. Equally I enjoy seeing and talking to Members over a light lunch whether it be in the dining room or on level 6.

Tim Olphert

COMMEMORATIVE DINNER TO CELEBRATE:

50 YEARS OF NEW ZEALAND SPECIAL AIR SERVICE GROUP (SAS)

GUEST SPEAKER LIEUTENANT COLONEL PETER KELLY, MNZM

Wednesday 11 May 2005

In 1954, the New Zealand Government approved the formation of an independent Special Air Service squadron for service in Malaya with the British Army.

Now in 2005 it is 50 years since the unit's inception and it continues to evolve and meet considerable new challenges in the service of our nation. In particular the needs and care for currents and former serving members and their families remains a high priority.

An invitation to celebrate this milestone for New Zealand's Armed Forces is offered to all members of the Wellington Club, especially those who have or had a close connection to the Service over the last 50 years. Past and present members of the SAS Unit will be present and will provide a rare brief insight into one of the world's most respected Special Forces Units. An audio-visual presentation will provide a snapshot of the last 50 years and outline initiatives such as "The Pilgrims Trust" that the Special Forces and others have established to look after present and past members.

Time : **19.00** Arrival
19.30 Formal Dinner
21.00 approx. Presentation with Guest Speaker

Cost : **$60.00 per person**

Dress : **Mess Kit, Black Tie, Evening Wear, Decorations**

Retro Dinner: dine & dance

Thursday 26 May 2005

Time : **6.30pm** Champagne Cocktail or Punch
7.00pm Five-course Retro Dinner accompanied by background music
9.30pm (approximately) Dancing

Cost : **$75.00 per person** Including drinks, dinner, table wines, & entertaintment

Dress : **Jacket & Tie Evening Wear** Make it special and see what you can find in your wardrobe or the attic from those years! (No denims please).

Booking requests for individual tables of eight or more guests will be accommodated.

The Wellington Club will stage a very special 1960/70s-style 'retro dinner' for all members who enjoy being set back in time: Remember those days with bellbottoms, sideburns, paisley ties and platform shoes? If you do and would like to participate recreating one of those nights, make your booking now.

The menu will of course be particularly tailored to those decades, when New Zealand food was getting soooo sophisticated and influenced by overseas trends and the few available wines were served in large carafes!

Whilst we are endeavouring to reproduce a menu from these decades, we will use to-day's high quality New Zealand produce and wines, and would avoid serving Deinhardt's Christoph, Blue Nun or Cresta Doré!

For your entertainment, the Club has engaged Mr Denis Gillison, a genuine one-man band, playing just the right music from that era to get you and your guests up to dance the night away after dinner. Mr Gillison is well known to some members who would have seen and heard him at different occasions in Wellington and comes with highest recommendations from a fellow Club member.

Get a group of friends together who would really enjoy a night like that and make your booking by returning the enclosed RSVP sheet or by phoning the Office now.

GOLF

Sixty members enjoyed the annual tournament at the Royal Wellington Golf Course. This year's winners were:

Mr. Per Udden (Single Stableford)

Messrs. Lindsay Mattar & Wybrants Olphert (Combined Stableford)

Mr. Jim Meikle (Best Gross)

Thank you to everyone who entered, thus ensuring another great day out with the Club. The Wellington Club also would like to express its gratitude for the continuous support it is receiving from The Royal Wellington Golf Club, allowing us to stage this event each year.

IN MARCH THE FOLLOWING CANDIDATES WERE ADMITTED TO CLUB MEMBERSHIP:

Ian Roy Bray
Graham Russell Ewing
Peter Alastair Fabian
Ross Clarke George
Ralph Robert William Goodwin
Andrew Alan Harrison
Russell Greenwood Hume
Peter James Jackson
Bruce Victor Johnson
Graham Leonard Sanderson
Patrick Francis Teagle

The Trustees and Committee have welcomed these new members at a special cocktail function earlier this month and together with all other members wish the new Club members a happy and enjoyable Club life.

REMEMBER – "THE BEST VENUE IN WELLINGTON FOR YOUR FAMILY OR BUSINESS FUNCTION IS YOUR CLUB"

Health & Fitness Centre News

5 years...

THE HEALTH AND FITNESS CENTRE, now in its fifth year of operation, has been a resounding success for the Wellington Club. Not only have many members joined this facility and improved their general well-being or health under the experienced guidance of Toni Frow-Patchett, the Club has also gained members joining the Club because of this great facility.

Constant improvements such as the new air-conditioning unit, new belts for the treadmills are just some of the on-going repair and maintenance items, the Club is faced with and attending to. As of 1 May 2005 the regular monthly charge for the use of the Centre will be increased to $25.00, an amount still very affordable for this excellent and most private facility. In line with this increase, the single usage of the Centre will be adjusted to $7.50 per visit to reflect more fairly the actual cost to the Club.

Walk in the Park

We are now half way through our summer-autumn 2005 series. Our first 3 walks were flat and gentle. Join us now for our fourth walk, which is a short hilly bush walk in the Belmont Park area. Remember these walks are designed so that you walk at a pace comfortable to you – especially with the hills. The fifth walk will be flat but longer, around the Pauatahanui inlet. Our final walk for this series takes us to the Orongorongo forest, Wainuiomata, for a longer and undulating trek for 4 - 5 hours, to enjoy a Wellington Club chef's special picnic lunch by the river.

Cost
- $5.00 for non-Health & Fitness Centre members, partners and friends *(free for registered H&F Centre members)* Individual luncheon costs.

Walk 4
- Thursday, 14th April: BELMONT REGIONAL PARK - MAUNGARAKI TO KOROKORO DAM CIRCUIT
  1 hour loop walk through native bush and hills from the Oakley Street car park at the top of Maungaraki, down to the Korokoro Dam and return. (This walk can be extended for anyone wishing a longer walk.)

  Meeting at 9.30am in the Oakley St. car park. Travel north along SH2, turning left into Dowse Drive, Maungaraki. Follow Dowse Dr to the highest point of the road 2.7km) then turn left onto Oakley St. The car park entrance is 1/2 km on the right. Lunch at a Petone café. Allow 25 minutes drive from Wellington.

Walk 5
- Thursday, 28th April: PAUATAHANUI INLET - CAMBOURNE WALKWAY
  2 1/2 - 3 hour flat walk along the beautiful Cambourne Walkway, Grays Rd and the Pauatahanui Wildlife Reserve, from the Paramata Marina around the Pauatahanui Inlet to Rushes Bistro, Pauatahanui village.

  Meeting at 9.30am in the Rushes Bistro car park, Pauatahanui village. We will take half the cars to our start point at the Paramata Marina. Lunch at Rushes Bistro (highly recommended café!). Allow 35 minutes to drive from Wellington.

Walk 6
- Thursday, 12th May: ORONGORONGO
  4 - 5 hour undulating walk through stunning bush in the Orongorongo area. The walk will take us to a beautiful river where we can enjoy a 'Club Chef Special' picnic lunch before returning the way we came in.

  Meeting at 9.30am in the car park at the end of the road leading into the Orongorongo forest area. Make your way through the Wainuiomata township to Coast Road. Follow Coast Road several kilometres past the Wainuiomata Golf Course (on your right). Turn left into the Orongorongo reserve and follow the road to the end where there is plenty of parking. Allow 50 minutes to drive from Wellington.

- *Please book at reception in order to be able to advise cafés of numbers*

stretching - QUADRICEPS

S T R E T C H I N G

Your quadriceps muscle group are the muscles at the front of your upper leg. The main function of these muscles is in straightening (extending) at the knee, and to a lesser degree bending (flexing) at the hip. This is a major muscle group used in activities such as skiing, cycling, running, walking hills, squatting and jumping activities.

Stand tall with your abdominal muscles pulled in. Hold one foot behind you, pulling that foot towards your buttock muscles. If you have trouble getting your foot into position try placing your foot behind onto a chair or table. This stretch can also be done lying on one side. Hold each stretch for at least 20 seconds and up to 1 minute. Relax into the stretch.

incentive programme

Kruger Park Adventure

Participants are well underway, exercising their way from one hut to another, along the Kruger National Park map on the wall in the Health & Fitness Centre. It is still early days, so if you need another reason for getting into your workouts, come and join this programme. The programme will run for 12 weeks (14th March - 9th June) and is designed to add a bit of fun and 'another reason' to exercise regularly. The joining fee of $12 goes towards prizes and the prize giving function.

There are three levels of participation: You participate to your level. Average two exercise sessions each week for eleven of the twelve weeks of the programme and make the first prize draw. Average three sessions and you make another draw, while four sessions gives a third draw and above average fitness levels.

The date for the prize giving is Tuesday 14th June at 5.30pm in the members' bar on the 6th floor of the Wellington Club at which a guest presenter will give a little more insight into the Kruger National Park.

REMEMBER – "You may book your family or business guests into the Club's bedroom accommodation"

WINE NEWS

AS EXPERIENCED AT THE MEDITTERANEAN EVENING:	YEAR	CASE	BOTTLE

TOMATO AND KALAMATA OLIVE TART • Serves 4

PASTE:
- 4 round puff pastry circles, 80mm wide
- 3 Tbsp Dijon mustard
- 1 cup white wine reduced by half

OREGANO MIX:
- 5 Tbsp oregano, cloves crushed garlic blended together with 1 cup oil and 1/2 cup wine

OTHER INGREDIENTS:
- 50ml white balsamic vinegar
- 100ml olive oil
- 3 tomatoes thickly sliced
- 10 kalamata olives pipped and halved
- Petite pouch of rocket and endive

METHOD:
1. Mix reduced wine with Dijon mustard until thick paste is achieved
2. Assemble garlic and oregano and blend with wine and oil
3. Add vinegar to garlic and oregano, followed by the olive oil
4. Lay pastry circles out on greased tray and prick with a fork, brush Dijon mix heavily followed by a piece of your oregano mix
5. Arrange 5 tomato slices and olives around the pastry in a star shape
6. Season with salt and pepper
7. Bake for 10 minutes at around 180 degrees or until risen
8. To serve, place endive and rocket salad on top of tart dressed with more oregano vinaigrette.

• Serve with Carchelo Mourvedre Merlot	2003	$153.00	$12.75

CHICKEN PAELLA • Serves 4 - 6

INGREDIENTS:
- 125ml white wine
- 1 litre chicken stock
- 600g chicken thighs
- 3 tsp sweet Spanish paprika
- 1/2 cup olive oil
- 400g gypsy bacon, slice chunky
- 4 chorizo sausages, thinly sliced
- 1 Spanish onion
- 3 cloves garlic
- 1/2 tsp saffron threads, soaked in 1/2 cup hot water
- 400g long grain rice

METHOD:
1. Place wine and stock in saucepan and bring to the boil over medium heat then cover and keep warm
2. Sprinkle chicken pieces with 1 tsp paprika and season to taste with salt and pepper
3. Heat 1 Tbsp of oil in deep base pan over medium heat
4. Add chicken, bacon, chorizo and cook for 8 - 10 minutes until brown all over, then set aside
5. Add remaining oil, add onions and cook over low heat for 5 minutes
6. Then add paprika, garlic and saffron and cook for 30 seconds
7. Add rice and toast lightly (don't over colour)
8. Deglaze with white wine
9. Add 3 cups chicken stock one ladle at a time stirring constantly
10. Using a wooden spoon gently mix rice until submerged
11. Bring to the boil briskly for 8 - 10 minutes then reduce heat to a very low temperature and cook for a further 15 minutes until rice is tender
12. Fold chorizo and bacon through then cover with tin foil
13. To serve, (optional) finish with grated mozzarella, 1/2 cup of cream and a few knobs of butter. Check seasoning and place paella on plate with paprika chicken on top.

• Serve with Torres Vina Esmeralda Gewurztraminer Muscat	2003	$213.60	$17.80

DATE ZABAGLIONE • Serves 4 - 6

INGREDIENTS:
- 4 yolks
- 1/2 cup sugar
- 1/2 cup Asti Spumante
- 150g Dried figs, finely chopped or blitzed
- 250ml cream

METHOD:
1. Whip cream to soft peaks, cover and save in fridge
2. Soak figs overnight in Asti
3. In a stainless steel bowl combine Asti and mix sugar and yolks and over a double boiler and whisk to a sabayon stage or until you can do a figure 8 with the mix
4. Remove from heat and whisk in mixer until cool, approximately 5 - 10 minutes
5. You can leave in fridge for up to one hour
6. Carefully fold in cream and immediately put in tumble glasses
7. Garnish with fresh quartered figs.

• Serve with Graham's Late Bottled Vintage Port	1999		$39.80
The following great value Club House Wines are also always available:			
Shingle Peak Marlborough Sauvignon Blanc		$179.40	$14.95
Burge Barossa Vines Shiraz		$181.20	$15.10

For sourcing these perfect wine matches. Please contact Jane Wells at the Office for your order. Remember that you can also purchase all your spirits and beer from your Club. Delivery can be arranged. Allow 7-10 days for availability. Return the enclosed order form.

CHESS AT THE CLUB

On the last Tuesday of each month, members with an interest in chess gather in the Club. So why not come to the Club and enjoy a challenging evening on: ***Tuesday 26 April 2005***
Please register your interest with the Club Office, phone 472 0348.

Time : **6.15pm** Drinks & dinner, followed by chess & supper
Cost : **$32.50 per person**
Dress : **Jacket & Tie**

JUNE (CONTINUED)

LADIES' LUNCHEON
THURSDAY 2

QUEEN'S BIRTHDAY - CLUB CLOSED -
MONDAY 6

WINE APPRECIATION DINNER WITH TRINITY HILL WINES
THURSDAY 9

MID-WINTER ROAST DINNER
TUESDAY 21

CLUB OPERA PACKAGE DON GIOVANNI
WEDNESDAY 29

SENIOR MEMBERS' LUNCH

The next monthly luncheon for senior members (65 years and over) will be held on:

Wednesday 4 May 2005, 12.00 for 12.40pm

Guests of members are welcome.

LADIES' LUNCHEON

Every first Thursday of the month women members meet for lunch. Please make a note in your diary for:

Thursday 5 May 2005, 12.30 for 1.00pm

CAR PARK:

Please be advised that the hourly rate for car parking will increase to $2.50 as of 1 May 2005.

This is still a very good rate considering a dry and safe park in the centre of the city especially compared to the current rate of $4.00 per hour outside on the street. The daily blanket rate, applicable after five hours, will increase to $25.00 as permanent day-parking is discouraged in order to have car parks available for members coming to the Club wanting to use its services.

THE WELLINGTON CLUB | 88 THE TERRACE | P O BOX 10 -129 | WELLINGTON, NEW ZEALAND
TELEPHONE 04 472 0348 | FACSIMILE 04 472 2475 E-MAIL INFO@WELLINGTONCLUB.CO.NZ | WEB WWW.WELLINGTONCLUB.CO.NZ

The Wellington Club

PO BOX 10 129, TELEPHONE 472 0348, FACSIMILE 472 2475, WELLINGTON

RSVP :

Under 40's Cocktail Party

on Wednesday 13 April 2005

I like to register for:

Myself [ ] Plus ..... additional guests

....

(Member's Name) (Club No.) (Telephone)

RSVP :

Wine Appreciation Dinner with Kahurangi Wines

on Thursday 28 April 2005

....

(Member's Name) (Club No.) (Places) (Telephone)

RSVP :

50 Years of New Zealand Special Air Service Group (SAS) Commemorative Dinner

on Wednesday 11 May 2005

....

(Member's Name) (Club No.) (Places) (Telephone)

RSVP :

The Wellington Club Retro Dinner Dine and Dance

on Thursday 26 May 2005

....

(Member's Name) (Club No.) (Places) (Telephone)

April Wine Specials:

Please reserve the following WINE

	YEAR	CASE	BOTTLE	NO.CASES	NO.BOTTLES
Carchelo Mourvedre Merlot	2003	$153.00	$12.75		
Torres Vina Esmeralda Gewurztraminer Muscat	2003	$213.60	$17.80		
Graham's Late Bottled Vintage Port	1999		$39.80		
Shingle Peak Marlborough Sauvignon Blanc		$179.40	$14.95		
Burge Barossa Vines Shiraz		$181.20	$15.10		

....

(Member's Name) (Club No.) (Telephone)