CLUB NEWS

The Wellington Club

Founded 1841

August 2009

DIARY DATES

AUGUST 2009

Bridge Afternoon Monday 10 – 1.00pm

Members' and Daughters' Dinner Tuesday 11 – 6.30pm

Bridge Afternoon Monday 17 – 1.00pm

Bridge Afternoon Monday 24 – 1.00pm

Wine Appreciation Dinner with Kumeu River Tuesday 25 – 6.30pm

Last Friday Drinks Friday 28 – 5.00pm

Bridge Afternoon Monday 31 – 1.00pm

SEPTEMBER 2009

Seniors' Luncheon Wednesday 2 – 12.00pm

Pat Williams Snooker Tournament Wednesday 2 – 6.00pm

Ladies' Luncheon Thursday 3 – 12.30pm

Bridge Afternoon Monday 7 – 1.00pm

Bridge Afternoon Monday 14 – 1.00pm

Bridge Afternoon Monday 21 – 1.00pm

Members' and Sons' Dinner Thursday 24 – 6.30pm

Last Friday Drinks Friday 25 – 5.00pm

Daylight Saving commences Sunday 27 – 2.00am

Bridge Afternoon Monday 28 – 1.00pm

Wine Appreciation Dinner with Tohu Wines Tuesday 29 – 6.30pm

OCTOBER 2009

Ladies' Luncheon Thursday 1 – 12.30pm

Bridge Afternoon Monday 5 – 1.00pm

Seniors' Luncheon Wednesday 7 – 12.00pm

Bridge Afternoon Monday 12 – 1.00pm

"At Home" Reception Wednesday 14

Opera Package *"Eugene Onegin"* Thursday 15

Bridge Afternoon Monday 19 – 1.00pm

Labour Day – Club Closed Monday 26

Thursday Theme Evening Thursday 29 ***"Pushing the Edges – Captain Cook and Captain Bligh"*** **with Dame Professor Anne Salmond, DBE, CBE**

A NEW LOOK FOR THE NEWSLETTER!

As a further result from last year's questionnaire, the publication subcommittee under the guidance of Dr Tony Crutchley has developed a new and fresher look of our Club's newsletter. Some members will recall that the previous two colour lay-out was developed at the time of the opening of level 6 which is now over eight years ago. The new format now features full colour and less columns. Particular care was taken to increase its legibility by optimising contrasts. Members are encouraged to forward any comments to the Secretary Manager regarding alterations or additions for future issues. The subcommittee may continue to experiment with the format over the next few months in order to find the most suitable and attractive design that reflects the Wellington Club and its ambience.

WINE APPRECIATION DINNER

WITH PAUL BRAJKOVICH OF KUMEU RIVER WINES

TUESDAY 25 AUGUST 2009

Paul graduated with a Bachelor of Commerce degree from Auckland University in 1990. While at University, Paul worked for Kumeu River Wines part-time and was involved in sales and marketing. This included taking a trip with his brother Michael to the London Wine Trade Fair in 1988 which was Kumeu River's first step into the international wine market.

Kumeu River, with their Chardonnays in particular, has gained high praise from all over the world. US magazine Wine Spectator has described Kumeu River as "New Zealand's best Chardonnay year in, year out" and Neal Martin in the Wine Advocate wrote "Kumeu River and Michael Brajkovich MW have both become synonymous with New Zealand's finest Chardonnay" The wines are often favourably compared with fine White Burgundy and as such Kumeu River has achieved a reputation for producing wines that are truly world class.

Members will be treated to a tasting of Kumeu River's recent release followed by a dinner with matching wines. Liam Dollimore is currently developing a suitable menu for this night and members are encouraged to bring along family, colleagues and friends. Individual tables of eight or more will be accommodated.

TIME	:	6.30pm Arrival and Tasting 7.00pm Dinner with Kumeu River 9.30pm approx. conclusion
DRESS	:	Jacket and Tie, Evening Wear
COST	:	$75.00 p.p. approximately

ACCOMMODATION SPECIAL

The current economic situation is being reflected in the low occupancy rate in the Club's accommodation. For this reason and to make it more attractive to members and guests to stay at the Club, the Committee has decided to drop the all-inclusive price **from $180 down to $140 per night per room.**

No services have been reduced – just the pricing.

Occasionally members have remarked on the cost to stay at the Club and this has now been addressed. Members are encouraged to avail themselves of this exceptional opportunity.

The offer is valid from 10 August 2009 until 23 December 2009. However, should circumstances require, the Committee reserves the right to re-adjust the prices as it sees necessary. A reciprocal fee of 10% applies to all non-members of the Wellington Club.

President's Message

1. Prime Minister's Dinner

The Prime Minister has kindly agreed to be the speaker at a formal Club dinner on 23 November 2009 for members and partners. This will be a major Club function and members are urged to keep the evening free in their diaries.

2. Peacock Bequest Painting

The painting of the huntsman, boy and horse is now reunited with its restored frame in the Ante Room on level 5. The restoration is itself a "work of art", and with the additional lighting the painting is displayed to its best. This completes the restoration of the Club's art except for some minor lighting.

Back home and complete: 'The Chestnut Mare' by R. C. Weatherby

3. Annual General Meeting

The Annual General Meeting of the Club was held on Monday, 27 July. The Committee was re-elected without change and the "Special Business" (Changes to Rules) was passed.

Mr P P G Pharazyn and Mr J B Stevenson were elected Life Members.

The Club's two new life members: P P G Pharazyn and J B Stevenson

4. Members' and Daughters' Dinner

Members are reminded of this function on 11 August 2009 for which there are currently over 80 bookings. It is a feature of the Club calendar.

5. Members' and Sons' Dinner

The dinner will be held on 24 September 2009, and Club Member, the Rt Hon Sir Donald C McKinnon ONZ, GCVO has accepted an invitation to be the guest speaker.

6. Book Launch

The Club was honoured by the presence of His Excellency the Governor General for the launch of Graham Stewart's book "Portrait of a Nation". Features of the evening were the speeches by His Excellency and Graham Stewart, the large attendance and the ambience of the evening. Graham's book has received substantial publicity in the media and will be of interest to members. He kindly presented to the Club a copy inscribed by His Excellency and the author.

7. Waterloo Cannonball

Through a guest who stayed at the Club, we have acquired a round shot cannonball from the battlefield at Waterloo. It is a French 12-pound cannonball fired from a French cannon commonly known as "Napoleon's Beauty". It is a rare artefact and will be displayed in the Club together with the musket-ball from the Battle of Waterloo already donated to the Club.

Under the approving eyes of the Duke of Wellington, Club President Dan Stevenson together with Alfie des Tombe admire the weight and size of the cannon ball.

8. Obituaries

The deaths of three long-standing members of the Club are noted with regret.

B C Bidwell JP, The Hon. W L Young CMG JP, W P Reeves

Dan Stevenson, President

THE ANNUAL MEMBERS' AND DAUGHTERS' DINNER

WITH LISA NIMMO AS GUEST SPEAKER *"THERE'S A ROCK STAR IN MY BRIEFCASE"*

TUESDAY 11 AUGUST 2009

Award winning speaker and businesswoman Lisa Nimmo, who is also the daughter of Club Member John Nimmo will provide the after dinner entertainment for members and their daughters, grand-daughters, daughters-in-law, step- and god-daughters at this year's formal dinner.

As singer, songwriter and business manager of Wellington band *Pearl*, Lisa has performed on the same stages as international music legends Eric Clapton and Sir Elton John. She shares her engaging story of finding the courage to follow a dream.

This will be one of those not-to-be-missed Club functions! Please make your booking soon, as the Club has already received over 80 bookings for the night!

Afterwards the Billiard Room will be available for a game or two!

TIME	:	6.30pm Arrival and Cocktails 7.00pm Dinner 8.45pm approx. Guest Speaker 10.00pm approx. conclusion
DRESS	:	Black Tie, Evening Wear
COST	:	$75.00 p.p.

Members of Pearl, Lisa Nimmo and Shelley Hirini

HEALTH & FITNESS CENTRE NEWS

INCENTIVE PROGRAMME

Te Araroa – The Long Pathway

We have 38 participants moving strongly along the Te Araroa Walkway. They are giving me 'jif' saying that I am challenging their arithmetic as well as their bodies! This programme involves moving along the trail with each workout done, as well as a distance move depending on the amount of time spent exercising. My main objective is to get members exercising regularly. This can be both, at the Fitness Centre, or outside. All exercise counts.

ADJUSTABLE PULLEY – SHOULDER INTERNAL ROTATORS

Let's continue to balance the muscles of the shoulder. Having worked on the lateral rotators last month we will now look at the internal rotators. This includes the strong Pectoralis Major (of the chest) and Latissimus Dorsi (of the back) which have been targeted with the chest and the back exercises; however, the following exercise also targets the 4th rotator cuff muscle, the Subscapularis more specifically.

Pulley Internal Rotation

Set the adjustable pulley level to your elbow (elbow at side of your body). Stand side on to the pulley, holding the grip with the hand closest to the pulley, elbow at 90° and arm rotated laterally rotated away from your body. Posture is upright, shoulders back, knees 'soft'. Keeping your elbow at 90° and at the side of your body rotate your arm taking the cable medially across your body.
Do 8-12 repetitions each arm, breathing out as you rotate your arm inwards.

THE ANNUAL PAT WILLIAMS SNOOKER TOURNAMENT

WEDNESDAY 2 SEPTEMBER 2009

This function will only be announced in this month's newsletter – therefore do not delay your registration please. In addition it is desirable to have a full field of 32 competitors and one or two "reserve players" would be welcome.

TIME	:	6.00pm Arrival and Drinks 6.15pm Dinner and Snooker
DRESS	:	Jacket and Tie
COST	:	$45.00 p.p. including pre-dinner drinks, dinner, table wines at dinner

MARTINBOROUGH FOOD, WINE AND MUSIC FESTIVAL

SUNDAY 15 NOVEMBER 2009

Tickets are now available from your Club. No restrictions apply to the number of tickets members can purchase. As usual, the ticket price of $110.00 (same as previous years) includes the return train trip, access to the venue and local shuttle transport. Call the office now on 472 0348 to secure your places.

LAST FRIDAY DRINKS FRIDAY 28 AUGUST 2009

This function is a great opportunity to introduce potential candidates for membership to the Club, its hospitality, other members, facilities and services.

It is an excellent way to start the evening before you go to a sports, musical or other event in town and just feel like a quick drink in good company and maybe a light bite to eat to tide you over.

Please advise Jane Wells if you would like to stay for supper as we have experienced a very heavy demand for the supper, - simply because it is of such good quality and value!

The price for the supper has been set at $13.50 which is excellent value.

Please advise the Secretary Manager if you wish to be added to the e-mail reminder for this function or of any additional names you would like to have included.

TIME	:	from 5.00pm onward to 6.30pm
SUPPER	:	available from 6.30pm
VENUE	:	Members' Bar Level 6
DRESS	:	Tidy casual (no denims)
COST	:	Drinks; Supper $13.50 if requested

UPCOMING FUNCTIONS TO LOOK FORWARD TO AND TO NOTE IN YOUR DIARY:

- Thursday 24 September: Members' and Sons' Dinner.
- Tuesday 29 September: Wine Appreciation Dinner with Tohu Wines

RECIPROCITY

London's Savile Club has just been added to the ever-growing list of our reciprocal Clubs. The Savile Club was established in 1868 by a group of the most distinguished writers and artists of the time. Its home is a fine 18th Century house in the heart of Mayfair, whose air of elegant exclusivity reflects the uniquely creative ambiance which is preserved in the Savile Club of today.

At July's Committee meeting the reciprocity subcommittee also resolved to enter into a reciprocal agreement with the Royal Automobile Club of Victoria in Melbourne. This Club features not only its centrally located Club House in Bourke Street but also a country club in the Yarra Valley and numerous resorts in Victoria and even one in Queensland.

MEMBERSHIP

The following five candidates were admitted to the Club in July:

Graeme Edwin Bell,
Ian Samuel Knowles,
Matthew Charles Bird,
Michael Gordon Peake,
Paul Hugh Stewart Reynolds

The new Members will be welcomed by the Committee and the Club's Trustees in early October.

AUGUST WINE SPECIALS

6 PACK WHITE – $118.00

1 x Forrest Estate Riesling 2008

Pronounced aromas of citrus blossom, mandarin and orange zest lead to a richly textured palate with hints of nectarine, lime and white peach. A refreshing acidity and delicate mineral tone lead a long, slightly honeyed finish.

1 x Forrest Estate Chardonnay 2006

Fresh vibrant fruit flavours, subtle oak and focused acidity. It abounds with citrus (lemon/grapefruit) and stonefruit (nectarine/white peach) flavours and that lovely yeast lees derived, oaten/toffee biscuit aroma. Soft and harmonious with excellent depth and weight on the palate, the wine will benefit from 2-4 years cellaring.

1 x Forrest Estate Gewürztraminer 2007

This vintage is rose scented and the palate a potpourri of tropical flavours with fresh ginger, along with a little star anis and lychees.

1 x Forrest Estate Pinot Gris 2007

Attractive lemon/gold in colour, alive on the nose with the scent of winter cole pears, orange blossom, allspice, peach and honeysuckle. It's a beautifully balanced wine, lush, soft and rounded with a slightly oily texture and lingering finish.

2 x Forrest Estate Sauvignon Blanc 2008

The lifted aromas of this wine offer lemon thyme, black currant, elderflower, a hint of passion fruit and a mineral aspect reminiscent of wet stones. Citrus and white flower aromas on the palate combine with this minerality, reflecting the Wairau Valley's stony riverbed.

6 PACK RED – $137.30

2 x Forrest Estate Pinot Noir 2007

The 2007 Pinot has delicious aromas of blackberry pie and dark red cherries with a distinct note of lavender and violets. In its youth this Pinot has a delicate palate, and an attractive savory, spicy finish. Enjoy now or over the next five years.

2 x Forrest Estate Merlot 2005

Meaty and rich, a fabulous nose that just begs for the first barbeque of the season. In fact, it smells like it's going already – smoke, grilled meat, red plum sauce, a touch of sweet dried thyme. The fruit comes through on the palate – all red fruits, lots of juicy red plums, along with redcurrants and red crab apple jelly – yet the finish is fine and dry.

1 x Newton Forrest Stoney Corner Cabernet Merlot Malbec 2007

Our 2007 Stoney Corner is a blend of 43% Cabernet Sauvignon, 35% Merlot and 22% Malbec. The result: a soft generous wine with vibrant blue/red colour, ripe cherry, black currant and blackberry fruit flavours, hints of violets and savoury spicy oak. Youthful, the palate is full, with excellent depth and richness, sweet chocolate mocha aromas intertwined with soft silky tannins. A wine that drinks well now and should develop gracefully for 3-5 years in the bottle.

1 x Newton Forrest Malbec 2006

Grown on the Cornerstone vineyard in the Gimblett Gravels district of Hawke's Bay, the 2007 Malbec shows bold purple – flushed red colour, vibrantly sweet fruity flavours of boysenberry, dark plum, earthy notes and a lingering spiciness. Mouth filling and juicy with supple elegant tannins.

6 Pack Mixed (see above tasting notes) – $122.25

1 x Forrest Estate Sauvignon Blanc 2008, Forrest Estate Pinot Gris 2007, Forrest Estate Chardonnay 2006,
Forrest Estate Pinot Noir 2007, Forrest Estate Merlot 2005, Newton Forrest Stoney Corner Cabernet Merlot Malbec 2007

	CASE	BOTTLE
The following great value Club Wines are also always available:		
Grove Mill Marlborough Sauvignon Blanc	$182.40	$15.20
Te Mata Woodthorpe Syrah	$223.20	$18.60
Drylands Marlborough Pinot Noir (six pack)	$112.20	$18.70

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

TUESDAY 25 AUGUST 2009

These popular evenings commence with drinks (sign chits) and a three-course dinner followed by two hours of Chess which gives everybody the chance to play two or three games with different opponents. Supper is served afterwards. The Club prides itself on its unrivalled playing conditions, a cause of very positive comment by many Members.

So come to the Club and enjoy a challenging evening on Tuesday 25 August 2009.

Cost is only $37.50 per person. Members are encouraged to bring along friends as their guests.

TIME	:	6.15pm Drinks (own account) and Dinner followed by Chess and Supper
DRESS	:	Jacket and Tie
COST	:	$37.50 p.p.

Make your booking by phoning the Office on 472 0348.

SENIOR MEMBERS' LUNCH

The next monthly luncheon for senior Members (65 years and over) will be held on:
Wednesday 2 September 2009
12.00 for 12.40pm.
Guests of Members are welcome.

LADIES' LUNCHEON

Every first Thursday of the month, women Members meet for lunch. Feel free to invite a guest or two to come along. **Please call Jane Wells if you would like to be included in the monthly email reminder for the luncheon.**
Make a note in your diary for:
Thursday 3 September 2009