

AUSTRALIAN WINE CLUB EDMONTON

(since 2000)

2005 Executive

- President** - Ken Allred <gkallred@telusplanet.net>
- Vice-Pres.-** Linda Flohr <lflohr@telusplanet.net>
- Secretary** - Marcia Kashani <mlarson@telus.net>
- Treasurer** - Jack Aboussafy <jack@flyingscorpion.com>
- Directors** - Lawrence Hermanutz <lherma@telusplanet.net>
- Marty Larson <martylarson@shaw.ca>
- Irene Labonte <blabonte@shaw.ca>
- Serena Mar <serenagm@telus.net>



Newsletter Editors: Marty Larson and Ken Allred

Grant Burge Nite

An Intimate Nite with Grant Burge was just that plus an outstanding evening of fine wines and delicious canapes served up by Lorraine Ellis of the Manor Cafe. We tasted 7 Fabulous Wines, and experienced 7 tasty dishes designed specifically to match the wines. Each wine was introduced by Sue Henderson from Grant Burge, who very ably described the wines and the Grant Burge philosophy of producing excellent wines. Ryan Everitt of



Calibrium International, and Lorraine Ellis of the Manor Café assisted in hosting a wonderful evening.

A special thanks to Director, Irene Labonte for organizing this wonderful event.

Wanted - WebSite Designer

The Australian Wine Club has a website <www.ozwine.ca> but needs a person to assist in setting it up so that we can add our function notices, newsletters, membership forms and other information on a regular basis. If you have these talents and would like to help out please contact Ken Allred @ 460-2224.

“Wine is bottled poetry”

Robert Louis Stevenson

Please join us in welcoming the following new members:

- *Al and Audrey Gourley*
- *Ed Fung - DeVine Wines*
- *Ed and Lucille Cossins*
- *Jeff Sparling*
- *Kevin Rutkowski*
- *Cory Stroeder*
- *Tammy and Pierre Duperron*
- *Bruce Bevan and Charlene Schneider*
- *Jennifer and Ramsey Bodnar*

Alberta - Aussie Dinner at the Copper Pot

On a lovely June evening 45 members enjoyed the fine view of the river valley from the dining room of the Copper Pot along with a gourmet menu and fine Australian wines.

The evening started off with a crisp white Maxwell Verdello from McLaren Vale. This wine also accompanied the Alberta pickerel filet which was pan-fried in flour with a green onion and almond citrus and white wine reduction. The citrus in the wine matched the sauce perfectly.



The potato and leek soup was followed by Alberta elk medallions served with a saskatoon berry cassis and two d'Arenberg wines which are also from McLaren Vale. The d'Arenberg wines were the 1993 and 2002 Footbolt Shiraz supplied by DeVine

Wines. The 1993 was at the end of its life cycle with brownish tinges around the edges but still very drinkable. Most guests preferred the younger 2002.

Due to a last minute accident in the kitchen we were deprived of a baked wildberry compote but were well served with a substitute dessert of Alberta berries on ice cream served with a 2003 Torbreck "The Bothie" - a fortified muscat from Barossa Valley.

All of the ingredients including the veggies were fresh Alberta grown. Thanks to Marty Larson for organizing the event.



Next Event - Mark your Calendars

***Aussie Wine Walk-About
Tuesday, September 13, 2005***

***Jasper Avenue & 116 Street.
This event sold out early last year!***

Websites of Interest

- <www.darenberg.com.au>
- <www.grantburgewines.com.au>
- <www.peterlehmannwines.com.au>
- <www.australianwineexperience.com>
- <www.nicks.com.au/>