



January 2018 Newsletter

Australia Day Dinner, Friday January 26th at the Albany Club



Many Australians consider January 26 with national pride, flying the Australian flag from businesses, homes, cars and even their babies. They attend festivals, fireworks, community and sporting events or gather for family barbecues at homes, parks or on the beach.

In October 1786, Arthur Phillip was appointed captain of the HMS Sirius, and assigned to transport British convicts to the continent. His mission was to establish an agricultural work camp. Captain Phillip commanded a fleet of 11 ships and 1,500 passengers, including 700 prisoners. After an 8-month journey, they reached Sydney Cove. The first colony got off to a rocky beginning as the soil was poor and the settlers didn't know how to farm. The settlement was on the verge of starvation for several years. However, under the able leadership of Captain Phillip, the people persevered. Over the next 80 years, the population steadily increased, and five additional self-governing colonies were created. On January 1, 1901, all six colonies united to form the Commonwealth of Australia.

So with all this in mind, we invite you to join in the AWS Celebration with members of the Albany Club joining us on Friday January 26th complete with a four course dinner, matched with wines from the cellar, four are 2004 vintage reds. Experience the tastes of Chef Jays Lamb Shanks or Striploin Steaks, his traditional Sticky Toffee Pudding, and there is more, the always popular Waltzing Matilda and other Australian songs by Peter Shaw, and yes door prizes.

The evening starts on the fourth floor at 6:30 pm, for bubbly and reception canapes, at 7:30 pm we move down to the main dining room for dinner with those fine wines from the AWS cellar.

Australia Day Dinner Menu

Reception

KANGAROO & PORK PIES
CRISPY COCONUT PRAWNS, SWEET THAI SAUCE
SMOKED BARRAMUNDI TARTLET

Served with Jacob's Creek Pinot Noir/Chardonnay Sparkling

First Course

THAI YELLOW CURRY ROAST VEGETABLE SOUP & *herb foam*

Served with Wakefield 2016 Promised Land Unwooded Chardonnay, Clare Valley

Second Course

CHILLED & DILLED AUSTRALIAN BANANA PRAWNS
Beet & Riverina Feta Cheese, on rocket & frisée with lemon myrtle dressing

Served with Kellermeister 2011 Chardonnay, Barossa Valley

Main Course

SHIRAZ BRAISED WILTIDAM LAMB SHANK *with grainy mustard jus,
wattleseed & horseradish mashed potatoes & vegetable bundles*

OR

ROASTED CERTIFIED ANGUS BEEF STRIPLOIN *with grainy mustard jus,
wattleseed & horseradish mashed potatoes & vegetable bundles*

Served with,

Two Hands Bad Impersonator 2004 Shiraz, Barossa Valley

St. Hallett Blackwell 2004 Shiraz, Barossa Valley

Mitolo Jester 2004 Shiraz, McLaren Vale, SA

Langmeil 2006 Hanging Snakes Shiraz/Viognier, Barossa Valley

DESSERT

CHEF JAY'S AUSSIE STICKY DATE PUDDING *with special toffee sauce*

There will be entertainment from our good friend Peter Shaw, the strolling musician from down under. Peter asks you to bring your enthusiasm and your voice to join in and make this a memorable Australia Day evening.



The Albany Club is located at 91 King Street East, Toronto, 416-364-5471. Metered parking is available and parking lots are adjacent to the Club. The King streetcar stops at Church Street near the door, east of the Yonge Subway station.

Please note that we are limited to 120 seats for this event, so reserve early. Tickets are \$120.00 including all taxes and gratuities. Dress business suits please and tuxedos are always welcome for this special evening.

To reserve your seat download the attached Registration Form and mail to AWS, c/o Bernard Nottage, 71 Old Mill Road, Suite 310, Toronto, Ontario, M8X 1G9, or go on-line to reserve. The link to on line registration is <http://awsaustraliaday2018.eventbrite.ca>

Past Event

The Christmas dinner on Saturday December 9th was another rousing AWS success, following the warm reception in the Fairley Lounge with wines from wine Agent, Bashar Kassir, we sat down for a fine four course meal with matching vintage wines in the Main Lounge, crackers were pulled, hats donned and carols were sung to complete the festive evening. Bashar says the reception wines are available on-line from the LCBO. Go to the links below for details on ordering.

Billy Goat Hill Cabernet Merlot 2015

<http://www.lcbo.com/lcbo/product/billy-goat-hill-cabernet-sauvignon-merlot-2015/261205>

Grey Elk Pinot Noir 2014

<http://www.lcbo.com/lcbo/product/grey-elk-pinot-noir-2014/261239>

Fishbone Black Label Sauvignon Blanc Semillon 2012

<http://www.lcbo.com/lcbo/product/fishbone-black-label-sauvignon-blanc-semillon-2012/261247>

Future Events

Mark February 12, 2018 in your calendar for a joint evening with the South African Wine Society, with a tasting of four South African Reds and four Australian Reds, following the two reception wines from each society. The tasting will be at the Faculty Club starting at 6:30 for the reception wines.

For March we are in planning stage for a fine wine dinner at a local Toronto Restaurant, more news on this date and location will follow.

Best Wishes for the Holiday Season and a Happy New Year

From your AWS Board