

**BEEFSTEAK AND BURGUNDY 60TH ANNIVERSARY CONVENTION
ADELAIDE, SOUTH AUSTRALIA
10TH - 12TH OCTOBER 2014**

Preamble

Our joint hosts were Clubs 1, 2 and 3, being the Brighton, Lockleys and Burnside Clubs, a fitting way to celebrate 60 years of Beefsteak and Burgundy.

Some 216 delegates from 47 clubs attended coming from all Australian States, New Zealand (Tauranga, Tinakori and Wellington), Japan (Tokyo), Philippines (Manilla) and China (Shanghaianders).

The Convention followed the established format of functions on Friday and Saturday evenings and Sunday lunch. The functions were centred on the North Terrace precinct with most functions and accommodation being in easy walking distance. The organisers included some innovations, including two wine tasting Master Classes.

Registration

Registration took place in the Banksia Room at the InterContinental Hotel from 3 to 6 pm. Some delegates had been on the pre-convention trip to Kangaroo Island returning that afternoon and thoroughly enjoyed the trip.

As part of registration, delegates were provided with a welcome kit which included a Convention Handbook, name lanyards, tourist information, 60th anniversary caps and hats and an order form for the Convention Anniversary dozen. The Handbook also contained a wealth of information including messages from the Minister for Tourism, the Lord Mayor of Adelaide, the Beefsteak and Burgundy President Paul Kershaw, a condensed history of B&B, past and future conventions, master class details and the list of delegates. Importantly it also included the wine selection criteria for the Convention, details of the menus and wines to be enjoyed.

Delegates were able to enjoy a Wicks 2011 Chardonnay Pinot Noir Sparkling wine while they renewed old friendships and made new ones.

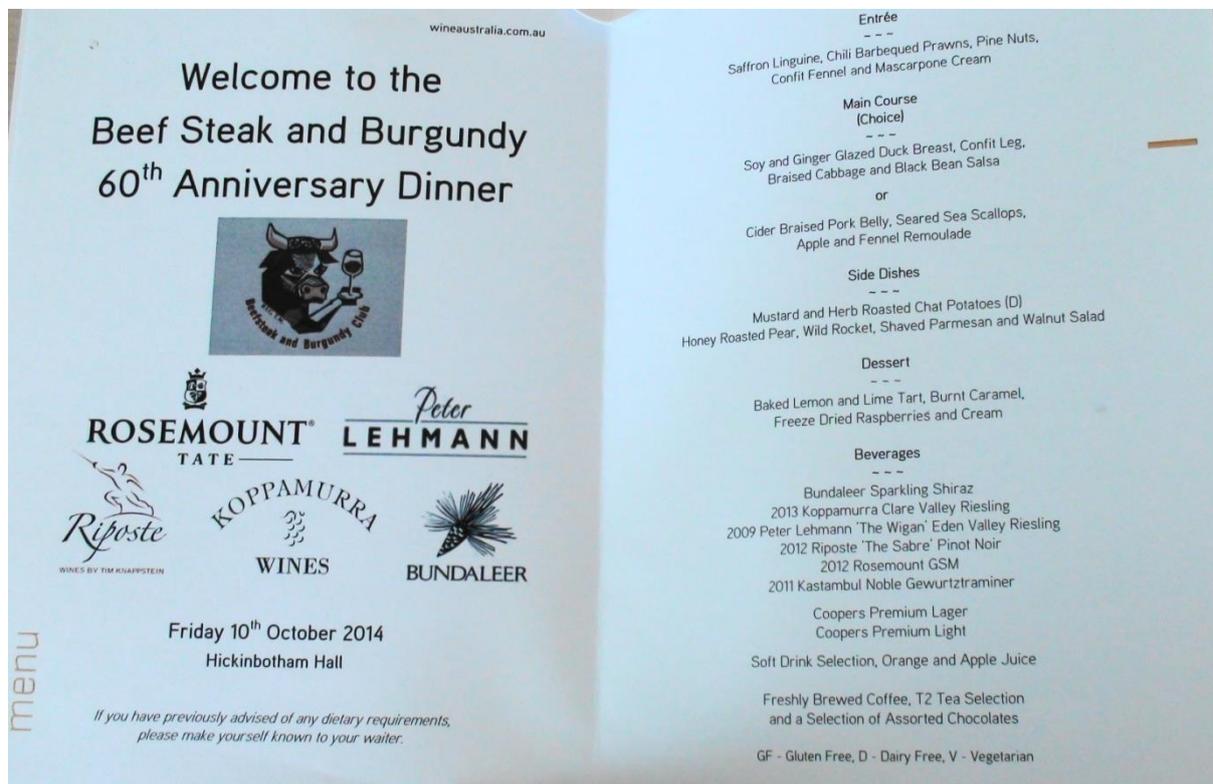


Welcome Dinner

The dinner was held at the Hickinbotham Hall at The National Wine Centre. The dinner was informal seating, appreciated by those present.

On arrival delegates gathered on the terrace and enjoyed canapés and Bundaleer Sparkling Shiraz NV on a very pleasant evening. At the commencement of the dinner delegates were welcomed by Lee Miller from the Burnside Club, the host club for the evening, and Beefsteak and Burgundy President Paul Kershaw. The Convention was officially opened by Hon. Leon Bignell, MP and Minister for Tourism, who gave everyone a warm welcome in an entertaining address.

The food and wines were all very enjoyable and well matched.





Welcome Dinner Group: Standing Bob and Barbara Nixon (Sheoak Hill), Jill and Jim Freebairn, (Nital), Hein Vandenberg (John Bowen). Seated Val and Tony Hallifax, Kathlyn Porter, Alan Porter (Sheoak Hill) Kim Vandenberg (John Bowen)

Saturday Morning Business Session

The Business Session held in the InterContinental Grevillia Room at 9am was well attended. Among the various issues raised by the President were:

- The aging aspect of the members of many clubs. Some clubs are gaining membership from the grown up children of members and others have changed to being mixed clubs.
- The improvements made to the web site.

The General Secretary covered various administrative matters including the perennial problems of untraceable remittances from clubs and update details for the annual Handbook. A copy of the minutes of the Business Session is available on this site.

Convention Presentations

Shanghai - Howard Bennett, the President of the Shanghailanders Club gave an entertaining and at times very witty presentation on the planned Convention in Shanghai, 16-18 October 2015. A video showing the sights supported the presentation. A packaged tour to China taking in some of the country's many attractions as well as the Convention is also planned as an option for delegates.

Hobart - Brian Burgess and Hein Vandenberg from the John Bowen Club also gave a presentation on the 2016 Convention in Hobart from 20-22nd May. The Convention will coincide with the 50th anniversary of the founding of the John Bowen Club.

Registration forms were available with the advice to book early. Further details will be added to the web site www.bsb.org.au in due course.

The Convention Duck

Following the closing of the Business Session a presentation was shown on the whereabouts of the Convention Duck over the past two years – see the Convention Duck Page – particularly if you are interested in seeing “Outback Australia”.

Master Classes

Following the Business Session those who had pre booked for Master Classes gathered for either the Pinot Noir or Riesling Master Classes. Those that attended thoroughly enjoyed the experience and indicated that event was very much appreciated.



The Riesling Master class

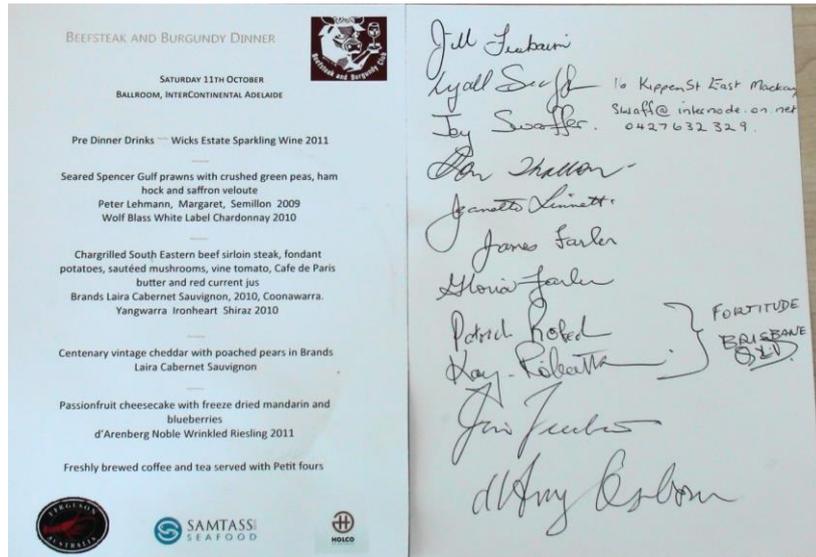
Saturday Night Dinner

Delegates gathered outside the Ballroom at the InterContinental Hotel and enjoyed canapés and a 2011 Wicks Estate Sparkling. It was then into the Ballroom where everyone sat with a diverse group of delegates. This is the time to get to know members from other clubs.

President Paul Kershaw and the Master of Ceremonies, Martin Robinson from the Brighton Club, our hosts for the evening, welcomed everyone to the dinner. Martin had traced the menu of the Inaugural Dinner of the Brighton Club held at the Seacliff Hotel in 1955. A reading of the wines consumed at that time, including 1941 and 1953 Tintara Old Castle Riesling and 1939 and 1953 Chateau Reynella Burgundy (probably what we now call Grenache) dispels the myth that Australians did not appreciate table wines until the 1960's.

A feature of the night was a visual presentation before each course by Dr John Tomich, either set in a vineyard or dining room, covering the wines to be enjoyed and supported by comments about the food from the Intercontinental Hotel head chef for the evening.

The guest speaker for the night was D'Arry Osborn of D'Arenberg Wines fame. What an inspiration he was! Aged 87, he kept everyone entertained in a wide ranging speech covering aspects of wine, the family name and various overseas people claiming to be relatives



Guest Speaker D'Arry Osborn

Farewell lunch/Seafood Extravaganza

After a relaxing morning delegates made their way the short distance over the new pedestrian bridge built as part of the recent Adelaide Oval redevelopment to Pinky Flat, on the banks of the River Torrens.

A marquee had been erected but fortunately the weather was fine, though cool in the shade, and it was not needed. Delegates were welcomed with a glass of Wicks Estate Chardonnay/Pinot Noir Sparkling NV. The lunch was organised by the Lockleys Club and they did an outstanding job supported by help from the Brighton and Burnside Clubs.

The feature of the lunch was the wonderful array of fresh local seafood. This, along with turkey and pork and with a range of wines selected to compliment the food ensured a pleasant and relaxing way to round off the Convention.

MENU

Oysters natural with wakame salad and caviar
Yellow Fin Tuna sashimi with wasabi and soy dip
King Fish sashimi with wasabi and soy dip
SA King Prawns marinated in spring onion, garlic, perron
and lemon
Cooked SA King prawns with Vietnamese salad
King George Whiting BBQ in garlic butter with Beer-
berg tartare sauce
SA Squid marinated in sticky soy, garlic and lemon – char-
grilled
Atlantic Salmon BBQ in spicy fish rub with mustard and
dill sauce
Scallops in ½ shell; BBQ served with citrus sauce
Beef Short ribs – marinated and chargrilled
Chicken Kebabs

WINES:

*Wicks Estate Chardonnay/
Pinot Noir Sparkling Wine NV
2013 Nepenthe Petraea
2013 Coriole Fiano
2013 Bleasdale Pinot Gris
2012 Mr Riggs Montepulciano
2012 Yalumba Running with Bulls Tempranillo*



Max Bourne and Harold Schiller (Toowoomba Wheatshaf) with General Secretary, Craig Thornquest (centre)



East meets East. Howard Bennett (Shanghailanders) and Frederic Lucron (Tokyo).



Keith Delahoy (Holdfast) and Bevin, De Berry (Wellington NZ) still smiling but their wine glasses need a top up.



Lee Millar (Burnside)



Convention President Paul Kershaw says thanks and farewell until Shanghai October 2015

The wines

The objectives of the selection of the wine for the Convention were:

1. Firstly, the wines chosen should represent the best that South Australia could produce
2. Secondly, that these wines should be modern, up to date styles which reflect the current trends in winemaking

Those that attended agreed that these objectives were adequately met and appreciated the effort in making the selections.

Conclusion

Those who attended indicated that they thoroughly enjoyed the weekend. We extend our appreciation to the organisers from Brighton, Lockleys and Burnside Clubs who spend years planning the Convention for members to enjoy. It was pleasing to see some innovations such as the Master Class Sessions and the way the wine and food was introduced at the Saturday Banquet. Congratulations to those members involved on a job well done.

Convention summary prepared by Jim Freebairn and Peter Johnston