

U3A ST AUSTELL WINE APPRECIATION GROUP

MAY NEWSLETTER



Dear Fellow Wine Members

I hope you have all enjoyed a great Bank Holiday weekend.

We had a good tasting last week where 4 very brave members researched, and presented 4 quite different Pinot Noir wines from Chile, France, New Zealand and the UK. Interestingly the most expensive wine (from the UK) was the least favourite, with the French mid-price voted the best wine of the night. This is certainly a case of the most expensive NOT being the best wine.

Following on from a recent comment at the coffee morning.... for anyone who initially showed an interest in this wine group, but has yet to come to a meeting or event, please let me assure you we are a very friendly bunch of people, most of whom do not have a vast knowledge of wine. We are simply here to learn about wine, taste wines we may not previously have tried, and to listen to speakers from the wine industry who will teach us all plenty. At the end of each evening there is usually an opportunity to get to know your fellow members in a social setting. Just come along and give it a try, we don't bite!

Now for some reminders as to forthcoming events:

**June 7th Ellis Wharton Wines present Organic & Biodynamic wines,
Arts Centre St Austell, 6pm - 8pm**

Final chance to book in for this tasting which should be thoroughly fascinating. List closes May 20 so please advise Shirley Salliss in the usual way if you would like to attend. Shirley has very kindly volunteered to do the food for this meeting, many thanks Shirley.

July 10th Knightor Winery, Trethurgy, St Austell PL268YQ. Private Vineyard tour, tasting and lunch Cost £25 per head, £10 deposit on booking

Final chance to book onto this visit.
Meet there by 11.00 tour to start at 11.30. A buffet lunch and tasting will start approximately 12.30. Depart at your leisure.

KNIGHTON WINERY BUFFET LUNCH MENU

Roast Beef, rare or medium with homemade horseradish

Goats cheese, spinach and red onion frittata (v)

Homemade breads (v)

Dauphinoise potato gratin (v)

Roasted root vegetable and lentil warm salad (v)

Dressed green salad (v)

If you have booked onto this visit, but have any dietary requirements please let me know so that Knightor can accommodate them.

Final payment required by end of June = £15.

August 9th Summer Garden Party, 4 Tremena Road, St Austell from 12 noon – 4pm NOTE CHANGE OF DATE FOR ABOVE

Huge thanks to Karen & Chris Scott for offering the use of their lovely home and garden for our Summer garden party, and please note the change in date to accommodate this. So as to have the benefit of their garden and hopefully good weather in August, we will hold this party during the afternoon, with arrival from 12 noon. I suggest you get together with others who live nearby and share taxis, which are very reasonable in and around St Austell.

Although Karen & Chris have plenty of room, we could do with two extra tables if anyone has fold up ones they could drop off in advance. Please let me know, many thanks.

The idea is that every person brings a large sharing platter of food, (couples two dishes) so that we have a wide choice of buffet which we will put out for all to help themselves, and have plenty for everyone to graze throughout the afternoon. Every person to please bring a decent bottle of wine suitable to go with summer food, which again, we will put out for all to share and enjoy – hopefully a good talking point. There will be no meeting fee for this event but please let Shirley Salliss know if you will be attending so that we can coordinate numbers.

Ideas for food, but please feel free to cook something else suitable, just let me know what you will be making.

SAVOURY	SWEET	NOTES
Quiches x 4 needed		Each to serve 6-8 NB at least one gluten free needed
Cooked chicken portions x 4 platters		On bed rice/salad or similar Or perhaps coronation chicken..

Poached salmon fillets x 4 platters		On bed salad
Big bowls cooked baby potatoes		Each bowl enough for 10
Large bowls pasta/rice salads		Each bowl enough for 10
Cheese boards x 2		Selection cheeses, biscuits, grapes, celery
French sticks Butter Salad dressings Olives etc		
	Desserts Eg trifles, cheesecakes, pavlovas, fresh fruit salad/berries & cream	Large enough for 6-8 At least one gluten free

Regards

Amanda