



OFFICIAL NEWSLETTER ROYAL AUTOMOBILE CLUB OF AUSTRALIA

MESSAGE FROM THE PRESIDENT

Dear Members,

With the 116th Annual General Meeting of the Club behind us, and another calendar year almost coming to a close, the Board and management thank members for their loyalty and custom during the year which continues to be instrumental in underpinning the ongoing sustainability of the Club.

All members of your incumbent Board were re-elected for another term of office. Each member of your Board thanks members for their ongoing support.

The Board and Management will continue to focus on providing the level of hospitality services which members enjoy on visiting the Club, cultivating current and future interest groups, whilst giving attention to the areas of refurbishment required both internally and externally.

The Board encourages all members to support the Club as a whole and commit to increasing membership by way of introduction, offering any suggestions of improvement but above all leave behind any contention.

Your marketing department will continue to commit to various expos and focus on introducing younger members under 40, emergency services members and defence members.

For those of you who could not attend the AGM the Board reported that:

- the financial years 2011 to 2019 inclusive the Club, a not for profit company, has returned an average surplus excluding depreciation of \$113,874 per annum.
- The total net surplus over those 9 years of trading is \$1,024,869.
- Those results have been achieved after having expensed a total amount of \$2.63 million, being an average of \$292,236 per annum during those years for repairs and maintenance of air conditioning, lifts, fire equipment and building repairs and maintenance, representing.
- In addition, your Board has made payments for property, plant and equipment over that time, or capex, totalling \$1,671,092 or an average of \$185,677 per annum.
- The small deficit in FY 2019 of \$70,000 partly resulted from a year during which the Board approved the installation of a fully integrated computer system at a total cost of approximately \$180,000.
- Our marketing department attended a defence expo during the week, successfully signing up 13 new members. There were 16 new members approved for the month of September 2019, including members signed up at the Motoring Expo and the All British day expo by our marketing team.

The Board anticipates that during the next fortnight our submission will be presented to the Advisory Design Panel of Sydney City Council after which our future direction should become clearer.

CORKS 'N' FORKS

Dear Members,

Black Tie Henschke Dinner – Friday 29 November 2019 – ‘Henschke with a Tasmanian Twist’

The highlight of the Corks ‘n’ Forks calendar is our Black Tie (optional) Henschke Dinner. This year will be our 8th, and we’ve decided to do something a little different.

The theme this year will be ‘Henschke with a Tasmanian Twist’, and what we’ll be doing is comparing cool climate Henschke wines from their Adelaide Hills vineyards with comparable wines from Tasmania. There’ll be 8 excellent wines for you to taste, compare and enjoy including 2 Chardonnay, 2 Pinot Noir, and 2 Cabernet Sauvignon blends. Each bracket will include a Henschke wine and a Tasmanian equivalent, and it will be interesting to see who prevails.

The Pinot Noir comparison will be fascinating, with the 2017 Henschke ‘Giles’ up against the 2017 Chatto ‘White Label’ from Tasmania’s Huon Valley. Jim Chatto is one of Australia’s most respected winemakers, and was recently named Gourmet Traveller Winemaker of the Year. The Cabernet Sauvignon Blend comparison will also be intriguing, with Henschke’s famed 2015 ‘Abbott’s Prayer’ up against the 2009 ‘Domaine A’, a unique and much sought after wine. Established in 1973, the historic Domaine A Stoney Vineyard is the oldest in Tasmania’s Coal River Valley.

The 8 wines will again be matched to a 4 course menu crafted by the Club’s Executive Chef and his team. Full details of the menu and all the wines can be found on the Club’s website. There’ll also be an options game to allow you to test your vinous knowledge, skill and experience, with a nice prize for the winner.

In addition to the great food and wines on offer, our Henschke Black Tie (optional) Dinner is a wonderful opportunity for members and their guests to ‘glam it up a bit’ as year-end approaches. So please mark the date in your diary and make a booking. The all-inclusive cost is \$180 per head. You can make your booking by contacting Ashley Hucker from the Club’s Events Team on 8273 2320, or by sending an email to events@raca.com.au.

Thanks so much for supporting our events this year.

From the Corks ‘n’ Forks Committee

Graeme Jones – mogigi.grj@bigpond.com

Avril Fortuin - avituin1@gmail.com

Brent Halligan - info@legalmigrationservices.com

Roger Butler - law@colebutler.com.au

MOTORING

Dear Members,

The Steering Committee of the Motoring Group met recently to plan out the next few months activities that will include a mix of events - both internal to the RACA and externally where we will fly the club flag. We are also reviewing how to share and communicate better with the club membership so that everyone will know in good time when and where our events will be held.

Of course, our regular catch up is on the last Friday of each month - our “Fluid Friday”. This is an opportunity to meet members from all walks of life and not necessarily a car enthusiast, in fact most of the conversations are far from the topic of motoring. Attending a Fluid Friday is a great opportunity to meet your fellow members and enjoy their company. We are a social lot!

Following on from comments made during the recent election process, we would like to state that the Motoring Group is not at all elitist - we have members driving all sorts of vehicles from modern saloons to classic sports cars built in long lost factories. You will find almost every type of vehicle in our group!

Best regards,

From the Motoring Committee

For any further information please contact Alan Hunt 02 9651 2961 or motoring@raca.com.au also <https://www.facebook.com/RACAMEG>



FLUID FRIDAYS
UPCOMING:
Friday 29 Nov 6pm
Friday 13 Dec 6pm

All members are invited to the RACA Motoring group at their monthly informal gathering for a meal and drink in the Pioneers' Room



IF THESE WALLS COULD TALK!

WIN A \$50 HOUSE CREDIT

Each month our Members knowledge will be put to the test! The walls of our club have stood the test of time and house some of the most beautiful artefacts from history. Simply answer the question below via email (include your membership number) to marketing@raca.com.au or pick up an entry form from the club. Correct entries will go in the draw to win a \$50 credit on your house account.

Question:

How many chandeliers hang from the beautiful French inspired ceiling in the Macquarie Room?

Bonus Question:

How many candles are held in each chandelier?

Include the correct answer to the 'Bonus Question' to automatically receive a voucher for a complimentary glass of **Premium RACA House Wine, Beer or Soft Drink** when dining in the Harbour Dining Room or Member's Bar.

T&C's: The winner will be randomly selected from the correct entries and drawn on the 25th of each month (or nearest business day) and their name published in the following newsletter. Members must be financial to enter and the \$50 credit will be transferred to the Members house account. **Bonus question prize:** glass of wine, beer or soft drink valid for 30 days from the date of issue and available from the Harbour Dining Room or Members Bar only, Limit ONE VOUCHER per member, not transferable for cash or credit. The Bonus Question Voucher will be emailed or mailed, depending on your preferred delivery option, on 25th of each month (or nearest business day).

NSW permit number: LTPS/19/35542

CHEFS CORNER - SOMETHING SWEET!

Our Executive Chef, Gary Ryley, shares his all-time favourite!

BANANA & FIG PUDDING

Ingredients

- 3 cups dates
- 1 cup dried figs
- 4 cups water
- 2 tsp baking powder
- 200g softened butter
- 2 cups caster sugar
- 4 eggs
- 5 cups self-raising flour
- 150g broken dark chocolate
- Butter for coating ramekins
- Caramelised Banana

Method

Preheat oven to 180C.
 Add the dates, figs into boiling water, once boiling add the bi carb, cook for 5 min, blend with a hand blender until smooth.
 Cream the butter and sugar in a mixer, slowly add the eggs and beat well.
 Fold in the flour and the fig mixture, stir through the chocolate pieces, transfer to the buttered metal ramekins, fill half way with the mixture and cook for 20-25min.
 Remove ramekins from the oven and allow to stand for 10-min before removing the puddings.
 Serve with caramelised banana.



Dear Members,

Jane Marks is now taking expressions of interest to launch a Film Interest Group to take advantage of the 10% discount our members receive with Dendy Cinema. Jane envisages getting together once per month for a movie and lunch at the Club. Please forward your interest to jem491@live.com.au

LADIES COMMITTEE

SPECIAL INVITATION

The Ladies Committee of The Royal Automobile Club of Australia invite you to a Christmas-themed affair featuring musician Di Solomon, complemented with a delicious menu...

Canapes

Fresh king prawns, chives, marie rose sauce
Pigs in blankets, cranberry relish

Main

Classic roast turkey
Roast potatoes, brussel sprouts, glazed carrots, gravy with cranberry sauce

Dessert

Classic Christmas pudding
Vanilla custard, fresh currants
Mince Pies

Tea and coffee

**25 November
12pm | \$65**

Bookings are essential. Please contact our Events Team on 02 8273 2322 or eventsadmin@raca.com.au



WREATH MAKING MASTER CLASS

\$95.00 pp

4th December - Victoria Room
10:00am - 12:00pm

A glass of sparkling on arrival
Christmas themed canapé brunch menu
Tea, coffee, juice and sparkling water

Create your own dry floral festive wreaths, under the expert guidance of experienced florist Setsuko Yanagisawa.

This is a hands-on class, you will have a nice relaxing time putting together some unique and stunning wreaths (yours to keep, one per guest). Let your creativity bloom and get lost in the moment. Products and tools provided.

Bookings are essential.
Please contact our events team on 02 8273 2320 or events@raca.com.au

CLUB UPDATES



CONGRATULATIONS to our esteemed member **WGCDR David Glasson**, a happy recipient of \$50 on their house account, who was drawn from all the entries that correctly answered the main question for October in our 'If these walls could talk' competition. There are 3 columns in the Harbour Dining Room.

Thank you to all our members that participated and those who correctly answered the Bonus Question, the image portrayed in the mural located in the Harbour Dining Room is of the Sydney Opera House - **enjoy your complimentary beverage voucher!** Take some time out and look around the club. While you're at it, pick up an entry form and complete the quiz for this month.



OUT & ABOUT WITH RACA - PACIFIC 2019 MARINE EXHIBITION



PRESIDENT'S COCKTAIL PARTY 2019



THE BOARD & CEO WELCOME THE FOLLOWING NEW MEMBERS

- Mrs Betty Wom
- Mr Paul Singh
- Ms Jane Thorpe
- Mr Paul Goldman
- Mrs Lee Starkey
- Mr Chris Spiliopoulos
- Mr Michael Davies

- Mr Michael Ferrier
- Mr Edward Gavin
- Mr Peter Rowen
- Mr Sougata Chatterjee
- Mr Michael Todd
- Dr Poya Sobhanian

We also welcome back returning members
Dr Christopher Meany & Ms Adele Weiss

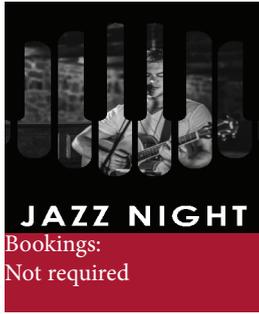


MEMBER EVENTS

There's something for everyone this month with fantastic events for members and their guests. Book early to avoid disappointment.

JAZZ NIGHT

1 November 6PM - Members Bar \$20



Join us for Jazz Night! Now a monthly tradition, Jazz Night welcomes in talented musicians to play some classic jazz standards and tunes for you; right in the heart of the Member's Bar. With our themed jazz bites for only \$20, grab a drink, unwind and join us as we do Friday evenings the right way.

MELBOURNE CUP LUNCHEON

5 November 12PM \$139

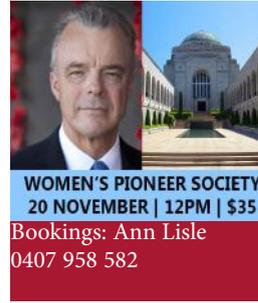


You are invited to dust off your best suit, don on your fanciest fascinator and join us for the race that stops the nation!

Enjoy a wonderful feast and a bit of fun as we host yet another exciting Melbourne Cup luncheon in the beautiful Macquarie Room.

WOMEN'S PIONEER SOCIETY

20 November 12PM \$35



Join us as we welcome our guest speaker, The Honourable Dr Brendan Nelson AO for a wonderful afternoon discussion. Dr Nelson is currently the Director of the Australian War Memorial but he is most well known as the elected leader of the Liberal Party of Australia, serving as Leader of the Opposition until 2008.

LADIES COMMITTEE

25 November 12PM \$65



The Ladies Committee of The Royal Automobile Club of Australia invite you to a Christmas-themed affair featuring musician Di Solomon.

Join us in carolling the festive classics whilst you feast on delicious canapés and a two course individual Christmas menu.

WHISKY VS GIN

8 November 6PM \$85



Whisky vs gin. Two iconic spirits explored in two fascinating ways with the world's leading authority on unique spirits, the Scotch Malt Whisky Society. Who will win? How will you drink your gin or mix your whisky? There's bound to be some twists and turns along the way, but one thing is for sure, there will be a winner one way or another.

HENSCHKE BLACK TIE DINNER

29 November \$180



The theme this year will be 'Henschke with a Tasmanian Twist' - comparing cool climate Henschke wines from their Adelaide Hills vineyards with comparable wines from Tasmania.

There will be 8 excellent wines matched to a delectable 4 course meal.

REMEMBRANCE DAY LUNCH

12 November 12PM \$70



In a joint event with the Australasian Pioneer's Club, we invite you to join us for lunch in honour of Remembrance Day.

Pre-lunch welcome drinks in the Pioneer's Room then lunch will be served in the Macquarie Room.

WREATH MAKING CLASS

4 December 10am-12pm \$95



Create your own dry floral festive wreaths, under the expert guidance of experienced florist Setsuko Yanagisawa.

Enjoy A glass of sparkling on arrival, Christmas themed canapé brunch menu, tea, coffee, juice and sparkling water. Products and tools provided.

KINTSUGI WORKSHOP

13 November 10AM-1PM \$149



Kintsugi is a century-old Japanese craftwork where broken ceramic objects are pieced back together using natural lacquer and gold dust based on the philosophy of Wabi Sabi finding beauty in imperfection. Includes all materials, 3 hour Kintsugi workshop, glass of bubbles on arrival, tea & coffee and finger sandwiches

WOMEN'S PIONEER SOCIETY

18 December 12PM \$35



Welcome to the Women's Pioneer Society final luncheon for the year.

Please join us as we feast on a wonderful Christmas-themed luncheon.

Limited seats available, please book early to avoid disappointment.

REGULAR EVENTS

Bridge Club

Every Tuesday
\$32pp 10.30am in the
Victoria Room

Regular Army Officers

2nd Friday of the Month
\$65pp 2 course lunch & beverages
12pm in the Members Bar

Fluid Fridays

Last Friday of each month
Next: Friday 29 November
6pm in the Pioneers' Room

Just Infantry

1st Thursday of the Month
12pm Member's Bar, 12:30pm
Harbour Dining Room Lunch

FOR YOUR DIARY

NOVEMBER

- 1 Jazz Night
- 5 Melbourne Cup Luncheon
- 8 Whisky vs Gin
- 10 Motoring (Picnic Run)
- 12 Remembrance Day Lunch
- 13 Kintsugi Workshop
- 20 Women's Pioneer Society
- 25 Ladies Committee
- 29 Henschke Dinner
- 29 Fluid Friday's

DECEMBER

- 1 Summer Classic, RACA
Trophy Race & Promo Day
(Sydney Motorsport Park)
- 4 Wreath Making Class
- 6 Jazz Night
- 13 Fluid Friday's - Motoring
Christmas Drinks
- 18 Women's Pioneer Society
- 25 Christmas Day Lunch
- 31 New Years Eve

WINE OF THE MONTH HENSCHKE



2019 Peggy's Hill Riesling

Pale straw with lime hues. Incredibly fragrant aromas of Jasmine, frangipani and white rose are delicately balanced with notes of lime juice and lime leaf. Citrus blossom, zesty lime and ripe citrus flavours interlace with a sweep of green apple acidity and a fine mineral edge that provides focus and purity on the long, clean finish.



2017 Archer's Chardonnay

Pale straw with green hues. Lifted fragrant aromas of almond blossom, white peach, custard apple and pear are supported by savoury notes of clove, brioche and toasted cashews. The palate is incredibly pure and complex, with focussed citrus, pear and white peach flavours, driven by clean, balanced acidity for a long delicious textural finish.



2018 Five Shillings

Very deep crimson in colour. Deeply perfumed aromas of Satsuma plum, blueberry and forest berries are supported by lifted floral notes and hint of mace, nutmeg and white pepper. Delicious vibrant red currant and bramble fruit flavours lead to subtle blue fruits, black pepper and earthy notes of crushed oregano and roasted root vegetables, while rich and textural layers of fine, velvety tannins provide a long, plush finish.



2015 Keyneton Euphonium

Deep crimson with garnet hues. Enticing aromas of blackcurrant, blackberry and cassia are enveloped by herbal notes of sage and bay leaf that lead to subtle nuances of red fruits, black pepper, vanilla and cedar. A generous palate offers rich flavours of red and black currant, dried herbs and black pepper, with great purity, balance and texture forming a delicious mouthfeel, while velvety tannins provide great length and complexity.

BLACK TIE (OPTIONAL) DINNER

Compare
Henschke wines
from Adelaide
with comparable
wines from
Tasmania.

HENSCHKE



WITH A TASMANIAN TWIST

29 NOV • 7PM • \$180

8 excellent wines
perfectly matched
to a delectable 4
course meal
crafted by our
Executive Chef.



KINTSUGI WORKSHOP

Kintsugi is a century-old Japanese craftwork where broken ceramic objects are pieced back together using natural lacquer and gold dust based on the philosophy of Wabi Sabi finding beauty in imperfection.

The process transforms much loved, worn items into a beautifully crafted, new piece of art. It is a chance to live a more sustainable way and to rescue objects which would otherwise be discarded.

In this relaxed workshop at RACA, you will learn the introductory technique of "Modern Kintsugi", mending broken parts of ceramics together.

13 NOVEMBER
10am-1pm, \$149

Includes all materials,
3 hour Kintsugi workshop, glass of
bubbles on arrival, tea & coffee
and finger sandwiches

Bookings are essential.
Please contact our events team on
8273 2320 or events@raca.com.au



WHISKY VS GIN

Two iconic spirits explored in two fascinating ways with the world's leading authority on unique spirits, the Scotch Malt Whisky Society. Who will win? How will you drink your gin or mix your whisky? There's bound to be some twists and turns along the way, but one thing is for sure, there will be a winner one way or another.

How to taste it, how to mix it, how to order it and how to enjoy it. Let's go on a ride through whisky vs gin, have some fun on the night, a light supper and enjoy the adventure.

8 NOVEMBER
6pm-9pm, \$85

Bookings are essential.
Please contact our events team on
8273 2320 or events@raca.com.au