

# Chatto Creek Newsletter

## September 2012



### Knitting Club

Great to see so many ladies at Knitting in August. The big issue at the moment is where and when do we celebrate Knitting Club Christmas Dinner. If you have any ideas or suggestions please share them at Knitting Club on the 24<sup>th</sup> September 7.30pm. Tracey will be bringing a 'special show-n-tell'



### Euchre

#### Second Tuesday of the month

11<sup>th</sup> September will be the last Euchre night for the year. It has been a fantastic night out, looking forward to next year already! Please bring a "Fancy" plate (11<sup>th</sup> September) to share.



### Friday Night Drinks & Meat Raffle

Come on down to a drink and a chance to win the 'Meat Raffle', and catch up on everyone's holiday stories.

This coming Friday the 7<sup>th</sup> September come early for drinks as there is a large booking at 7pm.



## Happy Birthday

Ooops I did it again... Happy Belated Birthday to Thomas Mitchell for the 23<sup>rd</sup> August.

### September Birthdays

5<sup>th</sup> Brett Gare

6<sup>th</sup> Vivienne Love

16<sup>th</sup> Reid Gare

21<sup>st</sup> Joe 90

(Please remember to email or add your Birthdays to the calendar at Chatto Creek Tavern)



## Degustation Menu

An 'Awesome' night was held at Chatto Creek Tavern on the 18<sup>th</sup> August. Scott and Bodean (from The Fridge) excelled in the kitchen to produce an amazing Degustation Menu. For those who attended and for those who regret not attending here is the menu from the night! Looking forward to next year!

### Course 1

- \* Sliced Oven Roasted Black Pudding with Apple Glaze & Spelt Toast
- \* Haggis on Swede & Ginger Puree
- \* Crumbed Sweetbreads on Onion Soubise (Brittney's new favourite)

### Course 2

- \* Ham Hock & Fresh Pea Broth

Course 3

- \* Panko Crumbed Prawns on Crayfish Bisque
- \* Alaskan Scallops Pan fried with Crispy Pancetta & Cauliflower Cream
- \* Lime & Coconut Pickled Blue Cod
- \* Soft Baked Salmon with Roast Yam Paste

Course 4

- \* Chicken Mignon with Fridge Streaky Bacon. Truffle Mash, Broccolini, Horseradish Butter & Rocket Pea Puree

Course 5

- \* Jaffa Chocolate Mousse with Oranges

Course 6

- \* Gorgonzola & Ginger Bread



## Chatto Creek Tavern Annual Bark Off

Congratulations to all the competitors both 2 and 4 legged who entered the Annual Chatto Creek Tavern Bark Off. It was a closely fought Bark Off with 12 dogs and 7 competitors entering this year.

In the Individual Bark Off category:

1<sup>st</sup> place Matt Herbert & Tess

2<sup>nd</sup> James Linwood & Kate

3<sup>rd</sup> Nicki & Vonn

Team Event

1<sup>st</sup> James Linwood & Nicki with Kate, Vonn & Chum

2<sup>nd</sup> Brian Murray & Matt Herbert with Bubby, Ned & Tess

3<sup>rd</sup> James Linwood & Matt Herbert with Kate, Chum & Tess

Honourable mention must go to;

Joe 90 & Jimmy – Jimmy was the only dog to bring his ‘lip stick’ just a shame we didn’t have a ‘milk truck’ to bring on the barking!

James Trew for giving ‘Cheers to Bounce’ after his drink from the bowl!

Brian Murray & Matt Herbert with Bubby, Ned & Tess for all the ‘butt sniffing’ (that is the dogs not the owners)

A huge thank you to our sponsors, Speights Brewery, Alexandra Super Liquor and the Omakau Abattoir, for their support and suppling the fantastic prizes for the Bark Off.



Chatto Creek Hunting Competition

Labour Day Long Weekend

Download your entry forms from the website

[www.chattocreektavern.co.nz](http://www.chattocreektavern.co.nz)



Marriage is like a pack of cards, at the beginning all you need is two Hearts and a Diamond in the end you wish you had a Club and a Spade!



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For the latest photos and happening like 'Chatto  
Creek Tavern' on face Book and check us out on  
the Web [www.chattocreektavern.co.nz](http://www.chattocreektavern.co.nz)

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