

April 2011

# Newsletter



## Things have changed

Since the earthquake in February, we have had to look for a new model. Our school in Christchurch, which has worked so well for 16 years, is now within the cordon area. On the earthquake day, we left safely and were able to relocate the students from the Certificate in Cookery and the Professional Wine Knowledge programme to Celia Hay's other business, the Duvauchelle Store and Cafe, ten minutes drive from Akaroa.

"It has been a challenge to relocate, given all that has gone on in Christchurch. Several students withdrew, but those who have stayed have shown a real commitment to make good out of a difficult situation" comments, Celia, "and we are making the most of our Akaroa Harbour experience."

Under the watchful eye of tutor, Philippe Meyer, the Certificate in Cookery students have been cooking breakfast, lunch and dinner while staying locally at various holiday homes around Duvauchelle. "We have gone beyond what we did in the city, cooking together, often as a group and then enjoying and savouring our efforts together at meal times."

Celia's other group of students, enrolled in the Certificate in Wine Knowledge, have been based at the Akaroa holiday homes of Lady Judith Hay and June Hay, Celia's mother-in-law, at Akaroa. Keri Gallagher has been the leader of this group who have tasted their way through wines from around the world and completed their London-based exams. For Rebecca and Jay from Korea, they have enjoyed the natural surroundings as well as the beautiful harbour. It has been a memorable experience for them and they have got to know another part of New Zealand.

"Using our talents, we have hosted three fund-raising events. Our goal is to raise money to enable groups of children aged 8 - 10 from Eastern Christchurch to come over for a day in the country and cook," says Celia.

A formal dinner was held on Wednesday 30 March, attended by former student and our mayoress, Joanna Nicholls-Parker and Mayor Bob Parker. This formal 4 course dinner featured Ravioli with Crayfish and saffron butter, local Takamatua beef with sauce bernaise as well a dessert course of tart tartin made with June Hay's delicious plums.

## AUCKLAND CAMPUS

For so many years, people have said that we needed to open an Auckland campus.

"In the last few years, I have been seriously working towards running some Auckland programmes," says Celia Hay. "The earthquake has made that decision for me, as we cannot get into our building for many months and need to keep going with what we know best".

"Our 12 week wine course will start in Auckland from May 23 and we are working to start the cookery course in September. is an exciting time for us, balanced by the reality of all that we have experienced in Christchurch. For me personally, our Cranmer Court home is significantly damaged with an uncertain future. Oliver and Daniel will start at Auckland Grammar in May, with Alice at Newmarket Primary.

Alice, Celia, June Hay and Judith Hay



At the second dinner, we enjoyed autumn salad of duck confit, salmon with a vine-ripened tomato and basil salsa – grown at the small organic garden behind the store. Saffron panna cotta with poached Duvauchelle quince was served for dessert.



With Mayor Bob Parker

Philippe described both menus as a tribute to Akaroa Harbour. "We were out digging clams, picking-up walnuts, peaches, plums and pears."

A fun auction raised over \$2000. This included Philippe being auctioned off to cook a dinner for 6. Three bottles of Meerlust 1983, a top South African wine raised over \$300. From Hay's Restaurant, rescued after the earthquake, came a flight of Ata Rangī Pinot Noir 2001, 2002, 2003 and a similar flight of Te Mata Coleraine, two of New Zealand's most celebrated wines. Felipe Barros, a Brazilian chef, currently working at the Store offered a private fitness session.



The final event was a 3-course lunch where we served clam and mussel chowder, sourced from Duvauchelle Bay, a Takamatua cured lamb salad followed by chocolate tort with raspberry couli. From these three events we have raised nearly \$5000.



### CORPORATE EVENTS

Don't forget, that we still are offering out corporate cooking and wine events in both Christchurch, Duvauchelle Café and Auckland.

Since September we have hosted a number of businesses for our team-building events.

These include

- Ernst and Young
- Kathmandu
- Duncan Cotterill, Lawyers
- HSBC
- MWH Global
- Asurequality
- Tait Electronics

Please email [Celia@foodandwine.co.nz](mailto:Celia@foodandwine.co.nz) for more information



### KIDS COOKING AT DUVAUCHELLE

A big thank you to the enthusiastic supporters of our fundraising events to bring children from some primary schools over to Duvauchelle for a day out. We are planning to start early next term with two classes from Mairehau School - these children were in the CBD on the day of the earthquake and could really use a day away from the city.

We plan to make bread and pizzas and organise some fun activities outdoors. Lois Blackie, our administrator and accomplished cook, is putting this programme together.... she just needs some volunteers willing to give a few hours of their time to help out.

If you can help, email Lois at [lois@foodandwine.co.nz](mailto:lois@foodandwine.co.nz)



### ENROLLING NOW

Certificate in Professional Wine Knowledge (Sommelier) - 12 Weeks

This NZQA accredited course offers hospitality professionals as well as wine-lovers, the opportunity to study about wines, spirits and beer from around the world. Students complete WSET Intermediate and Advanced Certificates, NZ Certificate in Wine, Sale of Liquor GM and Food Safety.

Starts: May, 23 in Auckland

Student loans and allowances available.

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