

He panui

Congress update
Wednesday, 15 March 2006

Brought to you courtesy of
Hospitality
New Zealand's leading industry magazine

TODAYS EVENTS



- 0800 - Registration Desk opens
- 0800 - Housekeeping
- 0815 - Demonstration - Chef Philip Johnson
- 0925 - Demonstration - Chef Peter Gordon
- 1025 - Kereru Morning tea
- 1055 - Vote on 2010 WACS Congress site
- 1155 - Demonstration - Chef Edward G Leonard CMC
- 1300 - Totara Lunch
- 1405 - Workshops begin
 - Good food and a cleansing ale – true Kiwi favourites
 - Writing recipes/ publishing books
 - Indian Chefs Association Presentation
 - NZ Venison and wine
- 1500 - Workshops begin
 - Good food and a cleansing ale – true Kiwi favourites
 - New Zealand Wines
 - Indigenous foods of NZ
 - NZ Mussels
- 1545 - Pukeko afternoon tea
- 1615 - Workshops begin
 - Demonstration - Chef Simon Gault
 - New Zealand wines
 - Airline Catering - Chef Martin Maese LSG Sky Chefs
 - NZ Pork
- 1705 - Workshops begin
 - NZ Mussels
 - NZ Vegetable Dishes
 - The Virtual Salon Culinaire - Chef George Hill
- Judges Seminar
- 1730 – 50th Birthday – Jørgensen Cheeses
- Free Evening
- Junior Chefs Forum*
- 0730 - Hot Kitchen competition - AUT

Congress stirs up Aussie/Kiwi pavlova debate

The age-old Australia versus New Zealand debate about who invented the pavlova took centre stage yesterday as top Australian chef Scott Webster presented his perspective at the congress.

Scott said both Australians and New Zealanders can claim a stake in the classic meringue cake which is made from whipping egg whites and sugar, and originates from the meringue.

"While the dessert was officially named in Australia, it was a recipe from a New Zealand publication that Chef Herbert (Bert) Sachse of the Esplanade Hotel in Western Australia used and adjusted to create the pavlova," Scott said. According to Scott, the pavlova was presented to Russian ballerina Anna Pavlova on her Australian tour. Chef Sachse proclaimed the dessert to be 'as light as Pavlova,' and the name stuck. "In light of that, my belief is that both New Zealand and Australia can claim the treat as a national icon."

Getting to grips with indigenous crustacean. Chef Peter Gordon presents his finished dish to junior forum delegates.



The knives are out as Australian Scott Webster (left) goes head-to-head with New Zealander Graham Hawkes over which country first created the Pavlova.



Yan Can Cook! Martin Yan shows his pizzazz with food as he takes delegates on 'A Wok through the Asian Kitchen'.



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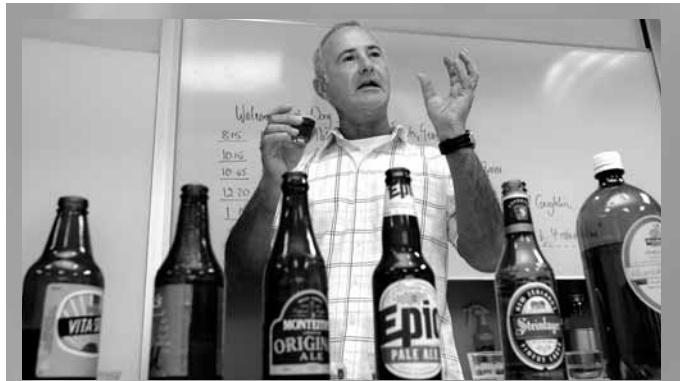


Pacifica Night at Villa Maria

Cultural performances, fine wines and a traditional Maori hongi prove to be a heady brew at the Pacifica Night at Villa Maria Estate.



L-R Suzanne Metz, Ferdinand Metz, owner of Villa Maria Estate George Fistonich and wife Gail Fistonich toast the success of the Congress and planting of a commemorative tree at the vineyard. The planting was particularly significant for attending delegates, as a tree was planted in Paris to officially mark the formation of WACS.



Presenter Kerry Tyack provides an overview on the finer points of beer and food matching during the junior forum yesterday.



Carving up a storm with the finishing touches to an impressive ice sculpture.



Proving that New Zealand beef and Pernod Ricard wines make for a great match is New Zealand Chef Rex Morgan.



Lifting the hangi from the ground, and delegates enjoying the results as they dine in true Pacific style.

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