The 11th Ghosts’ Lunch held at the MCG on 5 October 2010 at 12.30 for 1.00 pm

Members Present
Bob Speechley & Deborah Havelka (Host) Bass
Stephen Weller (ATEM President) Tropical
RC Joanne Austin Bass
Heather Davis (ATEM Secretary) Bass
Arthur O’Neill Bass
Robert Thomason Bass
Ross Bishop Bass
Trevor Short Bass
Wendy Short Bass
Maree Conway Bass
Giles Pickford (Convenor of Ghosts) NSW/ACT
Paula Leishman Bass – Guest of Giles Pickford
Tony Heywood (ATEM Vice-President) NSW/ACT
Jim McLauchlan (President 96-99) NSW/ACT
Peter Scardoni NSW/ACT
Brigitte Murray NSW/ACT
Linda McLain McKellar SEQ/NR (ATEM Vice-President)
John Swinton SEQ/NR

Apologies
Rex Jones
Jerry Mayer
John Chapman AM
Neil Voyce
Patricia Tse
Jeff Long
Warwick Nicoll MNZM
Tom Gregg
Menu

Entrée
Flavours of the Ocean
- Gravlax of Tasmanian salmon with salmon roe on celeriac remoulade
- Crisp potato wrapped prawn on spiced cauliflower puree
- Grilled West Australian scallop on braised leek with herb beurre blanc

Main
Spice crusted Wimmera duck breast with coriander spatzle, caramelised baby carrots, roasted pear, herb salad and rich elderberry glaze
Crisp belly and roasted loin of High Country pork with parsnip and apple croquette, Tuscan black cabbage and granny smith apple reduction

Dessert
Fine Victorian cheeses, including the Jindi Brie that won the World Prize at the Wisconsin Expo in 2002, with cabernet paste, dried muscatels, fresh pear, candied walnuts, lavosh and house made oat biscuits

Wine List

Reds
Mount Mary 1992 Cabernet and assorted Bin End wines (sponsored by Bob Speechley)
Mojo Shiraz South Australia
Murrindindi Family Reserve Cabernet Sauvignon

Whites & Sparkling
Yarra Burn Cuvee Brut
Brookland Valley Verse 1 Chardonnay
Politini Pinot Grigio

The 12th Ghosts’ Lunch, Gold Coast 2011

Host: John Topley – ATEM President 1983-1984

Venue: Fellini at the Marina Mirage, Main Beach 1.00 pm on Tuesday 16 August 2011

This Italian style restaurant offers fine food and service, using foods selected from around Australian for their compatibility with the Italian approach to cooking. It and the view it offers combine many of the somewhat over-the-top characteristics of the Gold Coast and its culture. Good wine, too.

REPORT TO THE ATEM GHOSTS ON THE ATEM FOUNDATION’S INVESTMENTS

Vis Exhauta Periculosissima
(The most dangerous force is a spent force)

Standard and Poors has analysed the performance of Fund Managers. “The report shows 72% of Australian Share Investment Managers performed worse than the Standard & Poors/ASX 200 Accumulation Index over the past year” AFR 27/8/10 page 51. This news is included because we spent some time in 2009 pondering the wisdom of handing ATEM assets over to others. Fund Manager’s fees vary between 1 to 2% of the value of the assets, not the value of the dividends. Quite a few Australian companies are not paying a dividend at the moment, but all of ATEM’s investments are.

Here is the comparison between the S&P/ASX 200 and ATEM on 17 September 2010.

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<td>$ 221,962.29</td>
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</table>

We are advised by Godfrey Pembroke Financial Advisers (an NAB company) and by the stock broker Morgan Stanley Smith Barney.

We have donated $14,046.30 to the Foundation since 2000 with an extra $2,800 estimated income from the 2010 Ghosts’ Lunch.

Giles Pickford
Convenor of Ghosts

17 September 2010

The proceeds of the Annual Ghosts’ Lunch are
donated to the ATEM Foundation
The Ghosts dance

And dress up

And laugh

And have in-depth discussions
Report on the 11th Ghosts' Lunch

The lunch began with a ferry ride up the Yarra to the landings near the MCG. It seemed to us that the ferry only just scraped under some of the bridges so it must have been high tide.

We had late apologies from Robert Thomason and Paula Leishman both of whom have far too much work on their plates. Nevertheless, there were 15 of us at the Executive Suite of the MCG watching the new pitch being laid in readiness for the Cricket season.

We began with a very special bottle of 1992 Mount Mary Cabernet from Lilydale in the Yarra Valley. It was rated by Robin Bradley in the 2007 edition of Australian Wine Vintages as being “among the great wines of the world”. The Convenor observed that whereas a fine wine gets smoother with age, the Ghosts get wrinklier.

This wine was donated by Bob Speechley from his own cellar and we drank a toast to him with the first sip. We were all sad that Bob could not join us for the day because of being in hospital getting chemotherapy treatment. He was sorely missed. Bob was represented by his partner Deborah Havelka.

We welcomed our Visiting Fellows who are all looking forward to joining the Ghosts one day. They were Stephen Weller ATEM President; Joanne Austin RC Bass and the Guest of Honour; Heather Davis ATEM Secretary; Linda McLain McKellar and Tony Heywood the two ATEM Vice-Presidents; and John Swinton previously Chair of the SEQ/NR Region.

We completed the apotheosis of Maree Conway and Linda McLain McKellar, making them our two newest members.

We drank a toast to absent friends and received apologies from Robert Thomason, Paula Leishman, Rex Jones, Jerry Mayer, John Chapman AM, Neil Voyce, Patricia Tse, Jeff Long Warwick Nicoll MNZM, Ross Christie and Tom Gregg.

After Lunch the Convenor rose to tell the annual joke. This joke is about education and intelligence and how the latter can be found in the absence of the former.

A North Shore Lawyer is on a flight back to Sydney from Darwin and he found himself sitting next to a broken down old miner from Humpty Doo. The Lawyer observed this piece of human detritus sitting next to him and decided to have a bit of fun and make some money at the same time: something Lawyers are trained to do in the finest Universities. So he said to the miner “How about we fill in the time by playing a quizz game? It goes like this. I ask you a question and if you don’t know the answer you give me $5. Then you ask me a question and if I don’t know the answer I give you $500. And then we start again.”

The old miner thought carefully about this idea for a bit and then finally he smiled and said “I’ll give it a go.”

“OK” said the Lawyer “What is the population of Brussels?”

“I don’t know” said the miner and gave the lawyer $5.

“It’s my turn now” said the miner “What goes up hill on two legs and comes down on three legs?”
The Lawyer got his laptop out and switches it to flight mode. Then he googled two legs, then he googled three legs, then he googled hill. No results. So he gets his 4th generation mobile out, switched it to flight mode and rang a dozen of his friends all over the world to ask them the question. No result. Finally he said “I don’t know the answer” and gave the miner $500.

The miner thanked him and ordered a triple Whisky. Then the Lawyer said “Well, aren’t you going to tell me what the answer is?”

“I don’t know what the answer is” said the miner, and gave him $5: which illustrates Oscar Wilde’s observation that “education is indeed a wonderful thing, but it is worth remembering that nothing worth knowing can be taught”.

The meeting then considered the sole item of business on the Agenda which was an invitation from John Topley, ATEM President 1983-84, to join him at Fellini at Marina Mirage on Tuesday 16 August 2011 for the 12th Ghosts’ Lunch. The host for the 2012 lunch in Adelaide will be Peter Castleton and for 2013 in Perth it will be Chris Pepper. These items were resolved without a vote, which is our normal practice.

Giles Pickford
Convenor of Ghosts
The 12th Ghosts’ Lunch
Wednesday 17 August at 1.00 pm in Ristorante Fellini in the Marina Mirage Complex, Main Beach

Attendees:
John Topley                  Host of 2011 Ghosts’ Lunch
Carl Rallings                Chair of the SEQ/NR Region and Guest of Honour
Stephen Weller *             ATEM President
Tom Gregg                    Ghost and Previous President
Tony Heywood,               Vice-President and Chair ATEM Foundation
Linda McKellar               Ghost and Vice-President
Rex Jones                    ATEM Treasurer
John Swinton                Previous RC, SEQ/NR
Joanne Austin               ATEM Councillor
Paul Abela                   Executive Director
Giles Pickford              Convenor of Ghosts
Barb Stubbs                  Ghost and Guest of G. Pickford and P. Scardoni
Peter Scardoni              Ghost and Foundation Company Secretary
Carol Harding                Bass Region - Hobart

Apologies:
Jim McLauchlan              NSW/ACT
Peter Castleton             Central
Maree Conway                Bass
Ross Bishop                  Bass
Trish Burgess               NSW/ACT
Chris Edye                   NSW/ACT
Kay Hemspsall               NSW/ACT
Brigitte Murray             NSW/ACT
Warwick Nicoll              Aotearoa
Chris Pepper                Western
Wendy Short                 Bass
Patricia Tse                International
Neil Voyce                  Aotearoa
Murray Wackett              Western
Lucy Wiasak                 Bass

[Signatures and annotations]
The magnificently restored "Landuma" was built by Mr. John Kourvewell in 1872. It was named after his father's birthplace in Cornwall and has been the home of the Club since 1954.

Enjoy the 13th Ghosts dinner by stepping back into the genteel world of late 19th century Adelaide. Our venue is the Naval and Military and Air Force Club of South Australia, 111 Hutt Street in the CBD.

Cost: $200.00 per head, with about half going to the ATEM Foundation

Payment: To Peter Scardoni by cheque or credit card payable to the ATEM Foundation, PO Box 6050 O'Connor ACT 2601

RSVP: Giles Pickford giles.pickford@bigpond.com by 7 September 2012

The 2012 Ghosts' Dinner
Adelaide, South Australia
Tuesday 18 September 2012; 6.30pm for 7.00pm

The Menu
On Arrival
Canapes
Bubbles and Coopers Ale

Entree
La Chinita Spanish Olive Crusted Tommy
Ruff Filets on a bed of seaweed horizo.
Kipper potatoes & asparagus spears
served with parsley and roasted garlic
aioli

Sorbet
Palate cleanser

Mein
Duckling leg braised slowly in Eastern
spices with sweet potato and prune confit
finished with star anise jus

Cheese
Selection of SA artisan cheeses - with
the 1993 Grant Burge Moshack Barossa
Shiraz

Dessert
Pistachio, peach and passion fruit
Japanese with mixed berry coulis, fresh
cream and strawberries

Coffee
Petit Fours, Port

The Wines
Yalumba "bubbles" - Angaston Barossa Valley

Fresh lifted nose with sparkling fruit showing zesty lemon flavours,
crisp acidity and a creamy finish.

Coopers Ale - a South Australian institution and Australia's last
family owned and operated brewery.

2011 Thorn Clarke - Mount Crawford, Eden Valley Riesling

This wine is very pale straw with a green tinge. The nose has
lifted floral, lime and Granny Smith apples with nectarine and
musk also evident. The palate is medium bodied with rich
delicious apples and a distinct Eden Valley freshness and good
acid balance.

2006 John Quarisa - Langhorne Creek Shiraz

This Shiraz is a full-bodied wine with delicate flavours of pepper
and sweet fruits. Silky smooth with balanced oak, this wine
lingers long on the palate and finishes with a satiny finish.

1993 Grant Burge Moshack - Barossa Shiraz

"The palate is a surprise, much more restrained fruit with elegant,
silky tannins. Oak plus ripe berries rose. Whistle clean, elegant
fruit flavour with strong American oak finish. Beautifully balanced,
great structure." - 195/20 from Winestate Magazine.

Hordale's McLaren Vale Tawny Port

A subtle blend of selected Red Frontignac grapes aged in ex
brandy oak hogsheads. The rich smooth texture shows classic
advanced wood age characteristics.
Menu

Bread and oil with welcome wine

Mixed entrée platters of
Salmon Carpaccio
Beef Carpaccio
Chicken liver pâté
Zucchini flowers stuffed with spanner crab meat

Main choice of
Snapper
Rabbit
Squid ink linguette
Veal cuscinetti
Salads on table.

Mixed dessert of
Profiteroles
Cannolo (candied fruit ricotta in a hollow shell)

Cheese plates
Coffee

Wines
2004 Jim Barry’s The Armagh, sponsored by Giles Pickford and Peter Scardoni
2009 Cantine Pra Soave
2010 Kooyong Clonale Chardonnay
2010 Kooyong Massalle Pinot Noir
2008 Zenato Valpolicella Classico

The 2012 Ghosts ‘Soiree’ - Adelaide South Australia
18 September 2012

Host: Peter Castleton - Formerly QIT/QUT, ACU and Bond

The venue - steeped in Adelaide’s rich colonial ‘non convict’ past is a mystery location, a short carriage ride from the city of churches with cuisine to tempt the most discerning palate and wines reminiscent of the Ghosts’ Lunch in Adelaide 2003.

The Conundrum: When to hold the event – day or night?

While luncheon has been the tradition, an evening soiree would be desirable to highlight the setting and the panorama. It is your choice.

Should we be adventurous for our 13th gathering?
Annual Report to the 12th Ghosts’ Lunch

Ghosts’ Donations to The ATEM Foundation

The main source of income for the Ghosts’ donations is the Annual Lunch.

As the accounts close off on 30 June, the figures below reflect the previous year’s lunch takings. So, for instance, the excellent figures for 2009 actually reflect the profit from the Christchurch Lunch of 2008.

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<th>Donation</th>
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<td>2007</td>
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<tr>
<td>2008</td>
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<td>2009</td>
<td>$4,030.00</td>
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<td>2010</td>
<td>$1,810.00</td>
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<tr>
<td>2011</td>
<td>$3,283.00*</td>
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<td></td>
<td><strong>Total</strong> $17,329.00</td>
</tr>
</tbody>
</table>

* Includes the donations to the John Chapman Memorial TEC Scholarship in 2010 and 2011.

Council Recognition

The ATEM Council has recognised the importance of the Ghosts by making the Convenor of Ghosts an ex officio non-voting member of Council. Many of us precede the creation of ATEM in 1976 and we have a corporate memory which can be useful at times.

An Appreciation of the Lunch Host

Each Ghosts’ Lunch has a Host who does a lot of work choosing the venue and then working closely with the caterer on the menu and the wine list.

This year our host is John Topley, the 3rd ATEM President 1983-84, and the most distinguished ATEM Ghost in Queensland. We thank him and Alana of Fellini who have together created our fine dining for today.

Our host next year in Adelaide will be Peter Castleton who was coming to our lunch today but who unfortunately had to pull out. In 2013 our host in Hobart will be Trevor Short, previously Secretary of ADFA and a President of the ACT Branch. In 2014 our host in Perth will be Chris Pepper, previously an ATEM Vice-President.

We thank all our Hosts for their devotion to our cause.

Giles Pickford
Convenor of Ghosts
Report on the 12th ATEM Ghosts’ Lunch
Ristorante Fellini in the Marina Mirage Complex, Main Beach, Surfers Paradise

John Topley was our Host of Ghosts this year. Being the 3rd President of ATEM and a Queenslander to boot, he was the natural choice for Host. We all agreed that he did a splendid job of finding the right place, the right wine, and the right food.

The Convenor’s efforts were much more chaotic with date changes, and people signing off because of a wide variety of difficulties with TEMC program clashes (Maree Conway and Chris Pepper) catastrophes at work (Carl Rallings) and temporary health problems (Jim McLauchlan and Peter Castleton). But in the end we settled down to the serious issues at hand.

We began by fixing the Great Seal of the Ghosts to the program and sprinkling it with wine. This immediately transformed the Agenda into the Minutes, something that minute-takers everywhere try to achieve without success.

We then looked at the Minutes of the 2010 meeting and decided that they could be neither confirmed nor denied.

The Convenor intoned the Latin Grace and the apologies were then accepted: Carl Rallings (Guest of Honour), Jim McLauchlan, Peter Castleton, Maree Conway, Jerry Mayer, Ross Bishop, Trish Burgess, Chris Edye, Kay Hampsall, Brigitte Murray, Warwick Nicoll, Chris Pepper, Wendy Short, Trevor Short, Patricia Tse, Neil Joyce, Murray Wackett, and Lucy Wiasak.

We were delighted to get a surprise visit from Chris Pepper, an ATEM Vice-President, who will host the Ghosts’ Lunch at Perth in 2014. In spite of a clash cause by the change of date, he still managed to drop by for a while.

The ATEM President, Stephen Weller, thanked the Ghosts for their philanthropic work and congratulated the Convenor on winning the 2011 ATEM President’s Award. He announced that the ATEM Council had recognised the Ghosts by making the Convenor an ex officio non-voting member of Council. The Executive Director, Paul Abela, also thanked the Convenor for his many years of work for the ATEM cause.

The Convenor responded with a brief statement of what it means to retire and why it has to happen. He quoted the following lines from Tennyson’s Mort de Arthur to illustrate the situation.

“The old order changeth, yielding place to the new.
And God fulfils himself in many ways
Lest one good custom should corrupt the world”

After the main course the Ghosts decided unanimously to accept Peter Castleton’s recommendation for the 2012 gathering in Adelaide to be a soiree at an old colonial venue steeped in Adelaide’s past. They also decided that the days of lunch being a good meeting time were over, and that soirees would be the order from 2012 onwards. The ever expanding and increasingly exciting TEMC Program is simply crowding out the middle of the day so that there is hardly time to have a sandwich, let alone an extravagantly expensive lunch.

The President agreed and went further to suggest that a less structured seating arrangement might also be considered, so that the Ghosts could indulge in a little human swirling through the evening.
Towards the end of the day the Convenor rose unsteadily to a sitting position and delivered the Annual Joke recorded below.

This Yank was sitting in the piano bar at the Bark Hut Hotel in the Northern Territory listening to a bloke tickling the ivories. He was really taken by the music and the rum so he approached the pianist and suggested that they could make a lot of money in the States and that he would act as the pianist's agent. 'I couldn't do that' said the pianist. 'I wouldn't want to break up the partnership'. 'What partnership?' said the Yank. 'I don't see no-one else here'. 'Oh my partner is a racing goanna who plays with me sometimes' said the pianist. And with that he whistled up a large ferocious looking goanna and they both sat down and played a Brahms Duet. 'Holy cow!' said the Yank getting out his cheque book. 'I'll offer you a million as a deposit. We will make billions with that act in the States'. 'No' said the pianist. 'I wouldn't want to break up the partnership'. 'Don't worry about that' said the Yank. 'The lizard can come too'. 'No, you don't understand' said the pianist. 'There is a tiger snake that sings'. And with that he whistled up a six-foot venomous tiger snake and the pianist and the goanna played and the snake sung a Verdi Aria. 'Holy Mackerel!' said the Yank, changing expletives in mid stream. 'I'll double the offer. How about two million? This will break all previous box office records in the States.' 'No' said the pianist looking a bit sheepish 'look, I've been having a lend of you and now I want to come clean. I couldn't go on misleading you. You see, the snake can't sing. It's the goanna singing, he's is a ventriloquist'.

*Vis Exhausta Periculosissima*

(The most dangerous force is a spent force)

17 August 2011
THE CLUB'S ORIGINS

The Club, which began around 1879 as the Militia Officers' Club of S.A., guided by Colonel Downes, became the Naval and Military Club of S.A. in 1894 and extended to its present name in 1943, in recognition of the growing Air Force component of the Services.

THE CLUB BUILDING

The Club's heritage-listed bluestone building, originally called Landunna, was constructed in 1872 for Mr. J. Rounsevell, a wealthy S.A. pastoralist. In 1921 Dr. Harry Nott, one of Adelaide's early radiologists, purchased the building and renamed it "Ulysses". During World War II the building housed U.S. Forces based in Adelaide.

The Naval, Military and Air Force Club purchased the property as its first permanent home in 1957 and within a few years added the Dining Room, Imperial Room, Billiards Room and Squash Court. Progressive extensions and upgrades have made the property an elegant and appropriate venue for the Club's activities.
TO START
Chefs Pre Dinner Canapes served in The Ward Room

ENTREE
La Chinata Spanish Olive Crusted Tommy Fillets resting on a bed of sautéed chorizo Kipfler potatoes & asparagus spears served w parsley & roasted garlic aioli

SORBET
Raspberry sorbet

MAIN COURSE
Duckling Leg braised slowly in an exotic spiced mix with sweet potato and prune confit finished with star anise jus accompanied with seasonal vegetables

DESSERT
Pistachio, Peach & Passionfruit Japonesse w mixed berry coulis, fresh cream & strawberry

CHEESE
Cheese Platters accompanied with dried fruit and biscuits

Club chocolates and coffee
Report on the 13th Ghosts’ Dinner

Attendance:

Dr Stephen Weller, ATEM President, Dr Judy Szekeres, Guest of Honour, Peter Castleton, Host, Paul Abela, Maree Conway, Ian Dobson, Tom Gregg, Tony Heywood, Rex Jones, Jerry Mayer, Giles Pickford Peter Scardoni, John Swinton, Louise Seaman.


2. Minutes

Giles apologised that he had left the Chronicles of the ATEM Ghosts in Wollongong. Regardless of that he declared that the Minutes could neither be confirmed nor denied, and everyone agreed.

3. Funds:

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*Estimate

4. General Business

4.1 The Wine
The Convenor thanked Peter Castleton for his generous donation of six bottles of 1993 Grant Burge Meshach Shiraz. He noted that the last time we visited Adelaide in 1993 Meshach had featured in the notorious incident where he and the Chair of Ghosts, Colin Plowman, had been locked into the Adelaide Oval whilst trying to finish a bottle of Meshach after everyone had left. The aftermath of the incident and the altercation with the Curator of the Oval is now the stuff of legend.

4.2 Annual Joke

A mother decided to visit her young son who was flatting near the University of Adelaide. She knew that he had a flat mate, but was not aware that she was a young lady of bewitching beauty.

They all met when the mother arrived, and then the ravishing one left to go to a Lecture leaving mother with son.

'Dear son said the mother 'I am not one to pry, and far be it from me to doubt anything that you tell me, but I was just wondering if you and your flat mate are having some sort of relationship?'

'Mother' cried the son 'How could you think such a thing. We are just sharing a flat and that is all there is to it. Both of us are far to busy with our work to have any time for anything else.'

So they had a cup of tea and the mother went home.

A couple of days later the young stunner said to the bloke 'This is a real puzzle. The sterling silver salver has disappeared and the only visitor we have had was your mother, the day before yesterday.'

So the bloke rang his mother and said 'I am not insinuating anything Mother, but I was just wondering if you noticed a sterling silver salver here, because it has disappeared. Far be it from me to doubt your probity and I have no doubt that there is a rational explanation for the disappearance, so I was wondering if you could enlighten me on this matter.'

The Mother replied 'Yes son. I also never doubt that you always tell me the truth and I trust your integrity completely. You will find the sterling silver salver under the sheets in your flat mate's bedroom.'

5. Next Meeting

It was agreed that the next meeting be held at the The Stables in the Grande Mercure Apartments, Hobart; with the Host for 2013 being Trevor Short.
Before we arrive
Ian Dobson and Jerry Mayer from the ATEM Journal

Tom Gregg and Rex Jones
Maree Conway, Jerry Mayer and Peter Scardoni

Giles Pickford, Tony Heywood and Paul Abela
Remi de Provence
fine wine
good food

ATEM GHOSTS SOIREE
Tuesday 17 September
Remi de Provence
Hobart, Tasmania

Amuse bouche

Tartare de saumon de Tasmanie
2011 Mas Bressades Costières de Nîmes

Coq au vin
Or
Agneau braisé à la provençale
2011 Kalleske’s Greenock shiraz

Crème brulee

bon appétit!

252 macquarie st, hobart ph 62233933
www.remiodeprovence.blog.com
entrées

natural tasmanian oysters, mignonette dressing, lemon

Black sesame, cashew rolled yellow fin tuna Pickled wakame, enoki mushroom, edamame beans salad Japanese nametake, pickled ginger, teriyaki gel

cocoanut poached chicken, hokkien noodles, Asian herbs, peanuts, mango mayo, fried shallots

mains

Grippsland 300g sirloin, Pars Mash, green vegetables, red wine Jus

Pan fried barramundi fillet, Steamed jasmine rice, plum and chilli sauce, carrot, bean sprouts and cashew salad

grilled chicken breast, Duck fat roasted Nicola potatoes, pears, chorizo, spiced red cabbage, roasted chilli and parsley sabayon

dessert

Peach and almond tart, Pistachio praline, poached pear, pistachio gelato

Chocolate Terrine Peanut brittle, raspberry gel, Chantilly cream, forest berry sorbet

Sorbet & gelato Ask our friendly staff for today’s flavours
ATEM Ghost's Soiree
TOWRADGI BEACH HOTEL
1ST SEPTEMBER 2015

Menu
Entree
Seared Atlantic Salmon
served with a rocket, dill and kifler potato salad

ALTERNATING WITH
Thai Marinated Beef Skewers,
crisp julienne vegetable salad and
sweet soy dressing

Main Course
Seared Lamb Rump, char grilled haloumi and
vegetable stack, drizzled with a capsicum coulis

ALTERNATING WITH
John Dory Fillet with warm roasted tuscan
vegetables and a salsa verde

Dessert
Delicate Lemon Meringue Pie
with vanilla bean ice cream

ALTERNATING WITH
Warm Choc Fondant with frangelico
ice cream and strawberries

Cheese
Platter of Cheeses served to the Table
Menu
1st September 2016
TOWARDAH MEETING HOUSE
ATEN GHOSTS Solve

Platter of Cheese Served to the Table
Cheese
Ice Cream and Seasonal
Warm Chocolate Fondant with Bourbon
After Dinner with
Dessert
Dessert
Vegetables and a main course
Jono Daily Filet with Warm Roasted Lissan
Alternating with
Vegetable slice topped with a caramel coulis
Served Lamp Rump with Glazed Noodles and
Main Course
Sweet, Organic Dessert
Served with a glass of milk and water Decroce Served
Entree

Association for Ferry
Education Management
Louise Sweeney

Cordially
D. Mclean

Louise Sweeney

D. Mclean
The ATEM Ghosts Soiree

1st September 2015

Sixteen robust revellers gathered at the Towradgi Beach Hotel Restaurant for the 15th annual Ghosts Function on Tuesday 1st September.

Giles Pickford, the First (Unholy) Ghost was indisposed, but his digital and pixillated image was present throughout, overlooking the diners on a laptop screen. Members can find Giles’ peroration to the Ghosts on ATEM’s Facebook Page.

The onerous responsibility of standing in as Host for Giles (a literal hospital pass!) was given to Jim McLauchlan. He faced up to both the present and the immediate past Presidents, the Executive Director, a galaxy of regional chairs, a scattering of living Ghosts and a sprinkling of dedicated supporters.

All formalities were observed to the letter; the traditional joke-telling produced several individual offerings and general laughter. They will be referred to Giles for official adjudication. On a serious note, we toasted Colin Plowman, Barry Cameron and Steve Langley, who passed away during the last twelve months. Since the Ghosts tend to enjoy raising their glasses Peter Scardoni proposed toasts to over thirty apologies (collectively!), including Giles, and many others. One result was that the restaurant ran out of an excellent shiraz, and seemed to be concerned about its wine stocks.....

Carl Rallings and Stephen Weller spoke on the significance of the Ghosts and the Foundation for ATEM’s future, praising the contribution that had already been made. There was general agreement that the fortieth anniversary celebrations would be an opportunity to review and buttress their work.

All present were unanimous in demonstrating their appreciation for a convivial and pleasurable collegiate evening.
Dessert

PEAR SORBET
caramelised pears, chestnut, persimmon, seeds

PEANUT BUTTER PARFAIT
moromi miso caramel, sesame, paprika, orange

ORIGINAL BEANS CRU VIRUNGA 70% CHOCOLATE
tamarillo, tonka bean, hokey pokey, white chocolate snow

CHEESE
oatcakes, hazelnut bread, quince, merlot jelly

Welcome to The Sugar Club

On behalf of my Head Chef Neil, Sous Chef Naga, Managers Philip, Ann, Ana, Sacha and the rest of our team, I’m sure you’ll have a lovely evening with us today. We’ve created a menu for you based on some of our favourite dishes from the a la carte menu.

Cheers

Peter Gordon
**First course**
HIRAMASA KINGFISH
wasabi meringue, citrus puree, furikake, edamame

SESAME MISO BAKED AUBERGINE
medjool dates, feta, tahini yoghurt, crispy buckwheat, mango dressing

ROAST HEIRLOOM CARROTS
liquorice cauliflower, hazelnut crumb, upland cress

**Second course**
TORCHED NZ LANGOUSTINE
yuzu yams, black garlic aioli, crisps

TEMPURA CHICKPEA PUMPKIN INARI
papaya, green beans, persimmon, salted coconut

FREEDOM FARMS PORK RENDANG
coriander, mint, puffed rice, peanuts, spiced coconut broth

**Third course**
LINE CAUGHT FISH
roast butternut squash, pumpkin, pepita pesto, asian greens

MAHI FARMS BEEF FILLET
spiced beef cheek croquette, smoked mash, spinach

BRAISED LAMB SHOULDER
minted pea pakora, cucumber, buffalo yoghurt, tamarind

**Sides**
DUCK FAT ROASTIES
BROCCOLINI, ROAST CAULIFLOWER, MUSTARD DRESSING
ATEM Dinner
Tuesday 19th September 2017

Entrée
Grilled asparagus, blue cheese gelato, Kaiserfleisch crumb, lemon infused cherry tomato, pickled shimeji mushrooms (vo, gfo)
Seared Canadian scallops, soba noodles, pickled cucumber, ponzu gel, puffed wild rice (gfo, df)

Main
Parmesan crusted salmon, cauliflower rice, pan fried spinach, toasted buckwheat, lemon vinaigrette (gfo)
Sous vide lamb rump with mint, braised lentils du puy, twice cooked royal blue, au jus (gf, df)

Sides
Chef's selection

Dessert
Dai Dai citrus curd, matcha and wasabi meringue, ginger sponge, coconut caviar, lime gel (gfo)
Dark chocolate glazed carrot and pineapple cake, compressed pineapple, spiced mango sorbet (vgn)

Tea, coffee and chocolates

University House
The University of Melbourne
Victoria 3010
+61 3 8344 5254
www.unihouse.org.au
Tuesday 11th September
TEM Ghosts Soirée

Vegetarian option available upon request.

Dessert
Chocolate cake with cherry gel,U]!=)1L/12 1
and vanilla cream
Choclatee cake with cherry gel, U]=)1L/12 1
and vanilla cream
Dessert
Roasted lamb with mint and rosemary juniper
Pickled corn and shiitake with lime dressing
Main Course
Open roasted vegetable tart with hazelnut
and flax seed crisp
Beetroot cured with lemon
Entree
Freshly baked bread rolls with butter

Bevérage Selection

Sparkling Mineral Water
A selection of soft drinks & juices
Little Creatures Rogers
Little Creatures Pale Ale
Voyager Estate Shiraz by Sea Cabernet Merlot
Willoughby Park Cabernet Sauvignon
West Cape Howe Pinot Chirgo
Sandhi Farm Sauvignon Blanc Semillon
Nv Anzove Chalk Hill Blue Sparkling

2018

Perth 20

Murray Ward
Laurel W. Ford

[Signatures]