



Banca Ridge ^{Times} Vineyard

Up Coming Events

5th—7th May

Catholic Diocese Principals Conference

10th—13th May

Queensland Police Service
2010 Southern Region Senior Leadership Course

11th—12th May

Chancellor College Wine Chemistry Residential

15th—16th May

McGregor in the Vines

19th May

Stanthorpe Chamber of Commerce / USQ Corporate Club Dinner

22nd—23rd May

Italian Week Celebrations—
"Unscrewed" with Jon English & Peter Cupples

29th—30th May

Winemaker for a Weekend

celebrating excellence in education, food & wine CEO Welcome

Welcome to our second edition of our newsletter. The feedback we received from the first edition was most encouraging and I would take this opportunity to thank those who made the time and effort to comment.

The month of May is shaping up to be a busy one for the College, including several residential schools, ongoing training activities with the Indigenous program and a number of significant conferences.

At a strategic level, we are currently focused on the development of new strategic and operational plans, taking forward the recommendations of the 2009 external review. As part of that process, this month we expect to announce the appointment of the Education and Training manager, a new position that will be central to the future development of the College.

John Neville (Chief Executive Officer, QCWT)

QCWT connects with our proud Italian Heritage



Caption for photo from Italian Dinner: (sitting L to R) Paul and Tina Risitano, Maria and Andrew Cantarella (former locals), Gianna Palombo, (standing L to R) Sam and Lena Grammatico, Josie & Joe Spina (locals).

Having proven such a success, it has been decided to make the Italian Dinner Dance an annual event.

QCWT will also be partnering Stanthorpe SHS and supporting the Italian Immersion program in hosting some outstanding events during Old's official Italian festival, Italian Week 2010.

To mark the beginning of Italian Week, the Italian Motor Vehicle Rally will arrive in Stanthorpe on the weekend of the 22nd and 23rd of May.

The College will then welcome Jon English and Peter Cupples on Saturday the 22nd of May at 7pm. They shall be performing their dazzling show "Unscrewed". Join us for a delicious dinner with a complimentary wine and an evening of music and fun for \$120, with proceeds going to support the Italian Immersion program study trip to Italy.

Then on the afternoon of Sunday 23rd May at 1pm, Jon and Peter will perform their "Unscrewed" show at QCWT, with all guests receiving a complimentary wine on arrival, for \$45.

We look forward to welcoming you.

In a fitting prelude to Italian week, the College was proud to welcome a group of Italian guests who recently visited the Granite Belt to celebrate all things Italian.

A highlight of the weekend was the QCWT Italian dinner dance where the group, from Brisbane, the Gold Coast and further afield, celebrated with local members of the Italian community.

Guests were swept up in the warm and inviting atmosphere,

enjoying a sumptuous meal from our impressive Italian menu and toasting the occasion with Banca Ridge wines.

Spending the entire weekend in the Granite Belt, purchasing an array of beautifully fresh local produce and fantastic local wines and expanding their dining experience in local restaurants, our guests not only enhanced their personal experience but significantly boosted our local wine tourism industry.

mothers day brunch

9th May from 8am

\$25/hd (u/12 - \$15/hd)

Delight your Mum on Mothers Day with a

gourmet breakfast overlooking the beautiful Banca Ridge Vineyard

Bookings are Essential

Ph 4685 5050

Police presence welcomed

A hive of activity for the past week, the OCWT conference facilities provided the setting for a recent Queensland Police Service conference.

A large contingent of Police Senior Sergeants from the Oxley Academy gathered in the conference centre to undertake the initial phase of a vital three week training course.

Designed to enhance the management skills of senior officers, this intensive course was enriched by the attendance of a number of important guest speakers, including Mr Troy Abney, Assistant Chief of the California Highway Patrol, as well as local business owners Angelo Puglisi and Ewan McPherson and OCWT CEO John Neville.

Formerly serving as a body guard to Governor Arnold Schwarzenegger, Mr Abney also had a great deal of experience to share with the Year 12 Students from Stanthorpe State High School who shall be participating in the school's California trip later in the year.

In an entertaining and highly informative talk, Mr Abney gave students the best of advice with respect to Californian laws and ensuring their personal safety when travelling abroad.

We look forward to welcoming back the QPS for the continuation of their conference in a few weeks time.

Pictured to the right: Stanthorpe SHS 'young wine makers' who will be visiting California in September, with Mr Troy Abney.



Local speakers are thanked by QPS Senior Officers at the recent Conference



Shiwa student Daiki Sato with students from USQ Residential School and Professor Robert Learmonth (middle)

qcwt embraces international students

This year we have been pleased to welcome our first international student Mr Daiki Sato.

Daiki travelled from Shiza in Japan, our Japanese sister city, arriving in February and returning to Japan on the 7th of May.

A winemaker employed at the Shiwa Winery, Daiki participated in three winemaking residential schools with the USQ Faculty of Science, assisted

with the OCWT vintage and undertook extensive industry placement with Symphony Hill Wines.

Whilst in Stanthorpe, Daiki was welcomed by the Southern Downs Regional Council Mayor and Councillors at a morning tea in April.

The College would like to thank all who assisted Daiki with tuition, homestay accommodation and industry experience during his visit.

Asian cooking a culinary success

Taking over our kitchens for a tremendously successful Asian Cooking class last week, students were eager to learn the culinary secrets of this delicate cuisine.

Executive Chef Andrew Simpson (pictured right) lead his class on a tour of discovery, preparing a delectable array of colourful Asian fare, beautifully presented and so flavoursome, it barely made it to the table.

With their sights set on learning the art of Asian Cookery class members acquired a myriad of skills during this enjoyable course, and are now able to prepare delightful Asian feasts for their families and friends with confidence.



Chef's Tip

Food can be marinated anywhere from 30 minutes to 48 hours, but for best results make sure to marinate meat and poultry for at least 2 hours.

Some marinades lose their effectiveness if marinated for too long, especially citrus as it tends to go bitter after 24 hrs.