

BULLETIN

May 2007

Volume 14, Number 3

Chez Bob

AFAS Annual Dinner

Friday 15th June 2007

Philippe Lesage always volunteers to find an exciting venue for the Annual Dinner. This year, he has arranged a special treat at an old favourite, Chez Bob in Armadale, which we last visited in September 2003.

Review

Pleased to report that Chez Bob is STILL a model French bistro. It serves its loyal local clientele very well and does not try to surprise with foreign (non-French) flavours. The layout of the tables and cafe chairs, the setting, the menu, the prices, the quantity of baguette served and the aprons and accents of the waiters are precise. It is very popular and often booked out with an older local crowd who really like to BYO and enjoy themselves without inhibition of formality or high prices.

There is a lot of light coming in from the street at the front and from the glass windows to the courtyard which is popular in warm weather.

Spread the word, as guests are most cordially invited. However, as there are only 38 chairs, you will need to book early to avoid disappointment!

WHEN: Friday 15th June 2007
 TIME: 19:30 to ??
 WHERE: Chez Bob
 22 Beatty Avenue, Armadale 3143 Phone: 03 9824 8022
Melways Reference 2M: H11
 COST: \$70.00 per person, including drinks
 ENQUIRIES: Philippe Lesage, phone 9894 1749 (BH), 9888 3231 (AH), 0408 330 878 (Mobile)

AFAS Annual Dinner – Friday 15th June 2007 at Chez Bob, 22 Beatty Avenue, Armadale 3143

Name (s) (Please print)

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Contact phone no

Number of attendees @ \$70.00 = \$ enclosed

Please make cheque payable to "AFAS-Vic Inc."

Post it to: George Bolz, 6 Hansen Street, Kew 3101

OR call George on 9818 1834 to pay by credit card or direct deposit.

Menu

Nibbles **with bubbly**

Starters

Terrine de Campagne

Country style pâté

Salade de légumes marinés à la niçoise

Salad of grilled vegetables with an olive oil and lemon dressing

Emincé de thon mi-cuit "Nouméa"

Seared tuna with coriander, ginger and lime dressing

Mains

Confit de canard aux grillotines et purée de marrons

Duck confit with a cherry sauce and chestnut purée

Poisson du jour sauce meunière

Grilled fish of the day with a lemon and parsley sauce

Carré d'agneau à la bretonne

Flinders Island rack of lamb with haricot beans

Desserts

Tarte tatin

Warm upside down apple tart

Profiteroles glacée sauce chocolat

Ice cream profiteroles with chocolate sauce

Poire au vin rouge méringuée

Poached pear in red wine with meringue and cinnamon ice

Café

Pinot d'Alsace

Côtes du Ventoux

CALENDAR FOR 2007

Friday March 16th
Annual General Meeting
Networking Opportunity

Friday April 27th
Talk – Making Air Travel Safer & Faster

Thursday May 17th
Seminar – Making the French Connection

Wednesday June 13th to Saturday
July 14th
French Rendez-vous 2007

Friday June 15th
Annual Dinner – Chez Bob

Tuesday July 17th
Technical Visit – New laser for
direct metal deposition
**NOTE: This date has changed as
it is now a Joint meeting with
IMEA**

Friday August 17th
AFAS FEAST France Fellowship
Presentation

September
Seminar – Wireless Transmission
Technology

Melbourne French Theatre

AFAS members are now eligible
for a Concession when booking for
MFT plays. Refer to the web site
for details:
<http://www.mftinc.org>

Welcome to new Individual Members

Mr Robert Bicknell
Mr Nick Garnham
Dr Sabine A. Hammond
Dr Daniel Talmont
Dr Angelo Perani
Dr Martin Burd
Mr François J. Buaud

Welcome to new Corporate Members

Monash University
RMIT University