

UNIVERSITY of LEICESTER WINE CLUB

**“Exploring the Noble Grapes 2 - Riesling and Cabernet Sauvignon” -
WINE TASTING, AND BUFFET SUPPER**

THURSDAY 29th January 2015 @ 7.15pm

We would like to offer a warm invitation to members and their friends to this Wine Club event. This season, the theme of Exploring Noble Grapes will run for most of the tasting events. Hence, in contrast to previous years where the focus was usually on a particular region, we will be looking at 2 or 3 Noble Grape varieties from around the world. This will be ideal for those wishing to try and improve their wine tasting skills by providing an opportunity to recognise the main features of particular grape varieties whilst also showcasing the effect of terroir and winemaking on the wine. This second event, presented by Erol Gaillard, will focus on Riesling and Cabernet Sauvignon.

The venue: The new Phoenix <http://phoenix.org.uk/> in Phoenix Square, Midland Street, LE1 1TG



The cost will be **only £17.00** per head, including all wines for tasting and accompanying notes, and a buffet supper (note, the buffet no longer contains very spicy food). To book a place at this Wine Tasting please complete the booking form below and send with your cheque **to arrive by 12 noon on Wednesday 21st January 2015. Note that no late bookings can be accepted. The event starts at 7.15pm prompt, please arrive on time!**

Web address: <http://www.le.ac.uk/scr/wine>

E-mail address (Nick Robinson): nickrobinson1954@gmail.com

UNIVERSITY OF LEICESTER WINE CLUB
“Exploring the Noble Grapes 2” - WINE TASTING, 29th January 2015 at 7.15p.m.

From Department.....

Please reserve places at the tasting at £17.00 per person
Value of cheque enclosed £..... .. (payable to University of Leicester Wine Club, cheques only, no cash)

**Please return this form with your cheque to
Nick Robinson, University Wine Club, c/o 60 Link Road, Anstey, Leicester, LE7 7BW
NOT LATER THAN 12 noon on Wednesday 21st January 2015**

We regret that no cancellations can be accepted after this deadline.

University of Leicester Wine Club

Gourmet Dinner and Wines on a Spanish Theme

Thursday 26th February 2015

We invite members of the Wine Club and their guests to attend the highlight of the year's programme, an evening of gourmet food and quality wines on a Spanish theme. The evening will follow a different format to our usual dinner evenings. After meeting informally together at 6.45 pm for an *apéritif*, we will move earlier than usual to the tables where we will be served a sequence of dishes which you will have selected from the enticing menu set out below. There will be longer periods between courses than is usual, which will not only allow participants to enjoy the food and wine in a relaxed and comfortable manner but will also allow Jehu and Micheline Attias, Wine Advisors of Colombier Wines to say a few words about each wine, which will be brought to the table to accompany each course.

We are grateful to Mick and Rosemary McQuade for organising the evening, and to them and their friends for verifying the choice of wines. A delicious appropriate menu has been devised by Paul Stretton at Leicester College to accompany the wines. The venue is Taste Restaurant at Leicester College (2nd floor, main building, Freeman's Park Campus). The cost of this event is £32.50 per head. There is free car parking on campus. **Please note that the evening will begin promptly at 6.45 pm** (the building has to be vacated by 10.00pm at the latest).

Please note that the Gourmet Dinner in 2014 was oversubscribed and some late bookings couldn't be accepted. To avoid disappointment, please send your booking form early. Booking forms only please, no e-mails, those sending cheques will receive preference. Bookings will be accepted on a strictly first-come-first-served basis.

The menu for the dinner is as follows:

First course / primer plato

Selección de tapas para compartir

Jamon de Serrano, salami, Manzanilla olives, Manchego cheese,
roasted peppers, Boquerones

(Vegetarian platter on pre-ordered request)

With home-made Spanish country-style bread

Second course / segundo curso

Queso de cabra cocido, cubierto de almendra, con salsa romero

Baked goats' cheese, rolled in nuts and served with Rosemary sauce (V)

Third course / plato principal - Choice of (to be ordered in advance):

Pechuga de Pato con salsa de Malaga

Duck Breast with Dulce de Malaga wine and red fruits

or

Salmón al Hinojo y Eneldo a la Crema

Salmon with fresh dill and fennel cream sauce

or

Paella Verduras

Classic Valencian style vegetable Paella (V)

Fourth course / cuarto curso

Parfait de Saffran y suero de la leche, mermelada de Seville

Buttermilk and saffron parfait with Seville orange marmalade and Cuarenta y Tres liqueur

or

A selection of Spanish cheeses with savoury biscuits

Café y Churos, azúcar canela

Coffee with vanilla Churos dusted with cinnamon sugar

The choice of main course should be indicated on the booking form, which must **arrive by 12 noon on Tuesday, 17th February 2015**. In order to assist with preparation of the seating plan for the meal, members are asked to provide a list of the names of all participants in their group and seating preferences, if any. Please bear in mind that all tables seat a maximum of 8 persons, and although every effort will be made to keep friends together, this cannot be guaranteed.

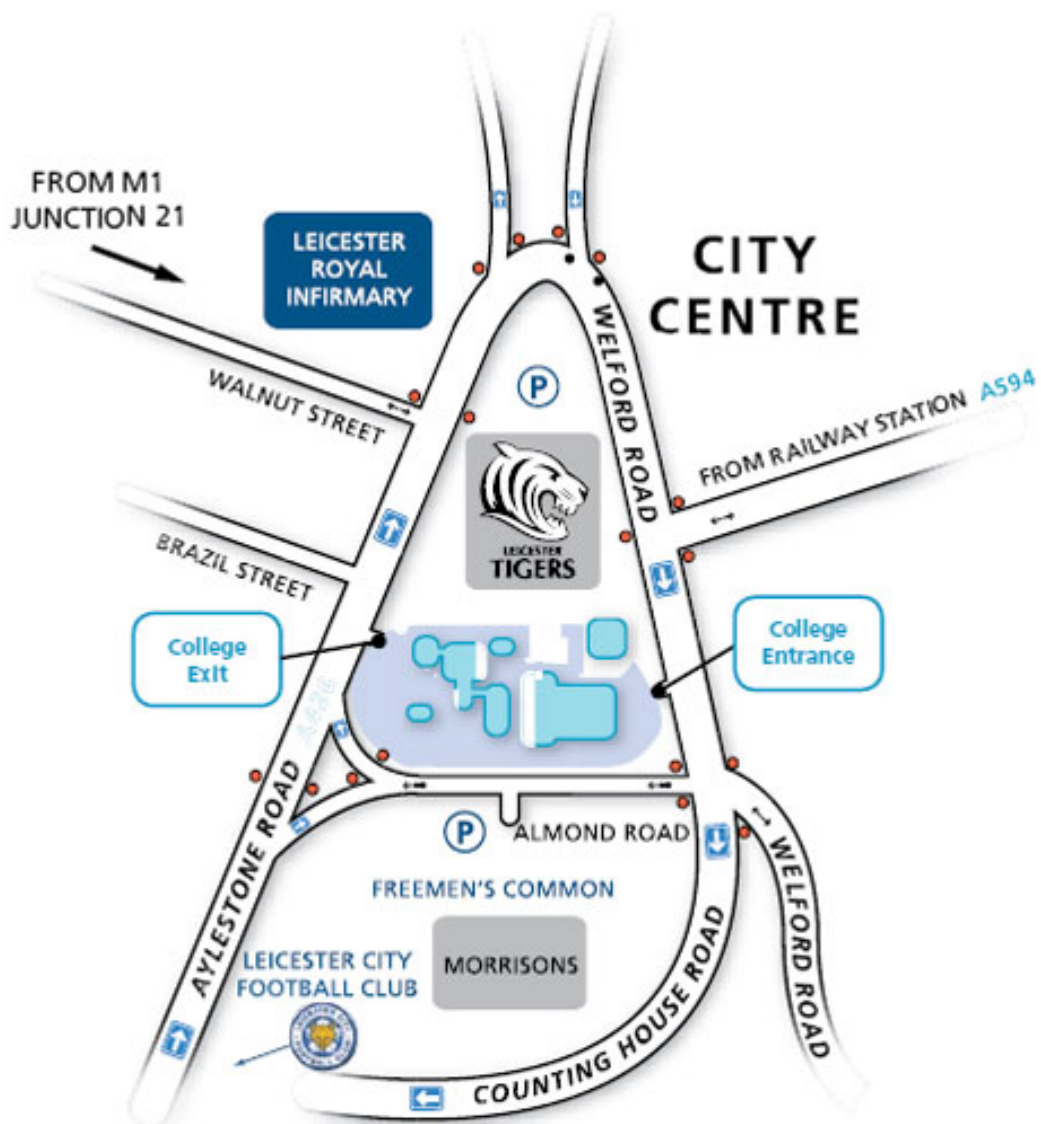
At the end of the evening members will have an opportunity to buy any of the wines that they have tasted taking advantage of special discounted prices. Cash or cheque on the night only!

Leicester College:

For directions please visit:

<http://www.leicestercollege.ac.uk/contact-us/find-us/freemens-park-campus/>

Please note that the entrance to the car park is very easy to miss! Look for the narrow entrance marked on the map below as College Entrance. It's on Welford Road, just past the Tigers ground and immediately after the Toyota garage, and immediately before the traffic lights.



UNIVERSITY of LEICESTER WINE CLUB
“Is it worth it?” – TASTING AND BUFFET
THURSDAY 19th March 2015 @ 7.15pm

We would like to offer a warm invitation to members and their friends to this Wine Club event. The competitive theme in the presentations of Julian Osborne and Tony Abbey continues in comparing wines of the same grape and style but at different prices. Can you tell the difference? Hopefully, we will all learn a bit about what value goes into a bottle and see if all the tasting events have refined your abilities to tell the difference.

The venue: The new Phoenix <http://phoenix.org.uk/> in Phoenix Square, Midland Street, LE1 1TG



The cost will be **only £17.00** per head, including all wines for tasting and accompanying notes, and a buffet supper (note, the buffet no longer contains very spicy food).

Please note – you now have a choice of booking options – either complete the booking form below and send with your cheque in the usual way, OR complete the form on-line, e-mail it to Nick AND send the appropriate payment by BACS transfer to:

Co-operative Bank, Payee: UofL Wine Club, Sort Code: 08-92-99 Account: 65614703

Nick will acknowledge receipt of the booking and payment.

Whichever method you choose, the booking and payment must arrive by 12 noon on Wednesday 11th March. Note that no late bookings can be accepted. The event starts at 7.15pm prompt, please arrive on time! Web address: <http://www.le.ac.uk/scr/wine> E-mail address (Nick Robinson): nickrobinson1954@gmail.com

UNIVERSITY OF LEICESTER WINE CLUB
“Is it worth it?” TASTING, 19th March 2015 at 7.15 p.m.

From Department.....

Please reserve places at the tasting at £17.00 per person

Value of cheque enclosed £..... .. (payable to University of Leicester Wine Club)

Please either post this form with your cheque to Nick Robinson, University Wine Club, c/o 60 Link Road, Anstey, Leicester, LE7 7BW or e-mail the completed form AND complete a BACS payment, as detailed above.

NOT LATER THAN 12 noon on Wednesday 11th March

We regret that no cancellations can be accepted after this deadline.

Tasting and Dinner – Exploring the Noble Grapes 3
Thursday 30th April 2015

The third of our 'Exploring Noble Grapes' themed events will focus on Sauvignon Blanc and Malbec: we are grateful to Chris Lewis and Tim Hobbs for choosing and organising the wines for the evening.

Thought to originate as an indigenous grape from South West France, unbelievably **Sauvignon Blanc** only became popular in the 1960's with the "discovery" of the wines of the Loire. Subsequently it has become somewhat ubiquitous and latterly appears to have been hijacked by New Zealand. Although not ignoring this important area of production, the aim of this evening is to demonstrate the different ways the grape is presented worldwide subject to terroir, climate and vinification.

Like many of the best things in life, **Malbec** originated (as Côt or Auxerrois) in France in the Middle Ages, when the Black Wine of Cahors was famed for its depth and longevity. But delicious modern malbecs are now produced in many other parts of the world too, and the evening will showcase five of them.

A delicious appropriate menu has been devised by Paul Stretton of Leicester College to accompany the wines. The venue is Taste Restaurant at Leicester College (2nd floor, main building, Freeman's Park Campus). The cost of the event is £26 per head. There is free car parking on campus. For those not wishing to stay for the dinner part of the evening, it will be possible to register **just** for the initial tasting session. **The tasting part of the evening will begin promptly at 6.45 pm.** The menu for the dinner, which will follow at 8.00 pm, is as follows:

Starter:**Rillettes of Salmon**

Fresh poached salmon with capers, cornichons, fresh herbs, horseradish and Mascarpone, served with frisée and Cox's apple salad and Melba toast

or**Vegetarian alternative:**

Baba Ghanoush Salad - roasted aubergine with tahini, mixed with capers, cornichons, fresh herbs, horseradish and Mascarpone, served with frisée and Cox's apple salad, and Melba toast (V)

Main Course - Choice of:

Pistachio-Crusted Lamb Cannon with lamb sweetbreads, pommes Anna, carrot and honey puree, baby leek, red wine jus

or

Sous Vide Chicken Ballotine stuffed with a chicken & chestnut mousseline, served with Rosemary pommes puree, wild mushroom & smoked garlic jus

or

Poached Fillet of Plaice - stuffed with prawns, tomato and chervil velouté, served with buttered samphire and lemon butter sauce

or

Goats Cheese – Three Textures – one as a mousse, one as a deep fried beignet, and one as a bruschetta, served with three textures of beetroot - jelly, purée and espuma (V)

Dessert:

Home-made Rhubarb Italian Meringue Pie with Chantilly Cream

or

A Selection of Cheeses with Savoury Biscuits

Filter or de-caffeinated Coffee or Tea

The choice of starter, main course and last course should be indicated on the booking form. In order to assist with preparation of the seating plan for the meal, members are asked to provide a list of the

UNIVERSITY of LEICESTER WINE CLUB

“Exploring the Noble Grapes 4 – Pinot Gris/Grigio and Pinot Noir” – WINE TASTING, AND BUFFET SUPPER

THURSDAY 28th May 2015 @ 7.15pm

This season, the theme of Exploring Noble Grapes has run for most of the tasting events. Hence, in contrast to previous years where the focus was usually on a particular region, we will continue to look at 2 or 3 Noble Grape varieties from around the world. This will be ideal for those wishing to try and improve their wine tasting skills by providing an opportunity to recognise the main features of particular grape varieties whilst also showcasing the effect of terroir and winemaking on the wine. For this fourth event of the series, we are delighted to welcome back Simon March of Evingtons Wines, who will focus on Pinot Gris/Grigio and Pinot Noir.

The venue: The new Phoenix <http://phoenix.org.uk/> in Phoenix Square, Midland Street, LE1 1TG



The cost will be **only £17.00** per head, including all wines for the tasting and a buffet supper (note, the buffet no longer contains very spicy food). **Please note – you now have a choice of booking options – either complete the booking form below and send with your cheque in the usual way, OR complete the form on-line, e-mail it to Nick AND send the appropriate payment by BACS transfer to: Co-operative Bank, Payee: UofL Wine Club, Sort Code: 08-92-99 Account: 65614703 Please put your surname and Event 8 in the BACS reference (e.g. Blenkinsop Event 8). Whichever method you choose, the booking and payment must arrive by 12 noon on Saturday 23rd May. Nick will acknowledge receipt of the booking and payment on Tuesday 26th May. Note that no late bookings can be accepted. The event starts at 7.15pm prompt, please arrive on time!** Web address: <http://www.le.ac.uk/scr/wine> E-mail address (Nick Robinson): nickrobinson1954@gmail.com

UNIVERSITY OF LEICESTER WINE CLUB

“Exploring the Noble Grapes 4” - WINE TASTING, 28th May 2015 at 7.15p.m.

From Department.....

Please reserve places at the tasting at £17.00 per person

Value of cheque enclosed £..... .. (payable to University of Leicester Wine Club, cheques and BACS only, no cash)

Please either post this form with your cheque to Nick Robinson, University Wine Club, c/o 60 Link Road, Anstey, Leicester, LE7 7BW or e-mail the completed form AND complete a BACS payment, as detailed above.

NOT LATER THAN 12 noon on Saturday 23rd May 2015

Tasting and Dinner – “Wines for Summer Drinking” Thursday 18th June 2015

We welcome members and guests to the last event of the 2014 / 15 season, appropriately themed to offer a range of wines chosen to be enjoyed during the summer months, particularly outdoors. The wines have all been chosen from supermarkets or on-line suppliers. We are grateful to Nick Robinson and Jim Whait for coordinating the event, and choosing and organising the wines, helped by Margaret and Judith, their respective spouses, and friends Steve and Sue Rees, Liz Hockey and Ray Coe, and Mick and Rosemary McQuade. As usual, one of the tasting wines will be a mystery wine, with a prize of one of the bottles for the person who comes nearest to identifying it.

The venue is Taste Restaurant at Leicester College (2nd floor, main building, Freeman’s Park Campus). The cost of the event price remains at only £26. There is free car parking on campus.

For those not wishing to stay for the dinner part of the evening, it will be possible to register **just** for the initial tasting session. **Please note that the evening will begin promptly at 6.45 pm** (the building has to be vacated by 10.00pm at the latest). The menu for the dinner, which will follow at 8.00 pm, is as follows:

Starter:

Smoked cheddar and pea croquettes with apricot puree

Main Course - Choice of (to be ordered in advance):

Pan fried loin of lamb with warm Niçoise salad and chive hollandaise

or

Sea bass fillet with spiced lentils and bok choy

or

Crispy fried globe artichoke with spring onion mash and sauce vierge

Dessert - Choice of (to be ordered in advance):

Summer pudding with clotted cream

or

A selection of cheeses with savoury biscuits

Filter or de-caffeinated Coffee or Tea

The choices of main course and dessert should be indicated on the booking form. In order to assist with preparation of the seating plan for the meal, members are asked to provide a list of the names of all participants in their group and seating preferences, if any. Please bear in mind that all tables seat a maximum of 8 persons, and although every effort will be made to keep friends together, this cannot be guaranteed.

Please note that recent dinners have become oversubscribed and an increasing number of late bookings have been received. This dinner will be limited to an absolute maximum of 96. To avoid disappointment, please send your booking early. Bookings will be accepted on a strictly first-come-first-served basis.

Booking options: Please note – there is now a choice of booking options – either send your booking form and cheque in the usual way, OR complete the form on-line, e-mail it to Nick (nickrobinson1954@gmail.com) AND send the appropriate payment by BACS transfer. Nick will acknowledge receipt of the booking and payment. The booking for either method must arrive by 12 noon on Tuesday 9th June. Note that no late bookings can be accepted.

Leicester College:

For directions please visit:

<http://www.leicestercollege.ac.uk/contact-us/find-us/freemens-park-campus/>

Please note that the entrance to the car park is very easy to miss! Look for the narrow entrance marked on the map below as College Entrance. It's on Welford Road, just past the Tigers ground and immediately after the Toyota garage, and immediately before the traffic lights.





University of Leicester Wine Club

Tasting and Dinner – “Wines for Summer Drinking” Thursday 18th June 2015
BOOKING FORM

FROM..... Department

Please reserve for me/us.....places at the Tasting **only** @ £8.00 each
Please reserve for me/us.....places at the Tasting and dinner @ £26.00 each
(a deduction of £9 will be accepted if **no** wine is to be consumed)
TOTAL VALUE OF CHEQUE ENCLOSED £.....
(made payable to **University of Leicester Wine Club**, cheques only, no cash)

MENU OPTIONS AND PREFERENCES FOR SEATING PLAN

Please list below the names of yourself and your guests and their menu choices. If there are other members you would like to be near please add a note below the list. Please bear in mind that all tables seat a maximum of 8 persons, and although every effort will be made to keep friends together, this cannot be guaranteed.

NAMES	Lamb (L) Sea bass (S) or Artichoke (A)	Dessert (D) or Cheese (C)

Other names for seating

Please return this form with your cheque to
Nick Robinson, University Wine Club, 60 Link Road, Anstey, Leicester, LE7 7BW
OR complete the above booking form and e-mail it to Nick at nickrobinson1954@gmail.com
AND send the appropriate payment by BACS transfer to the Club’s Bank Account:
Co-operative Bank, Payee: UofL Wine Club, Sort Code: 08-92-99 Account: 65614703 Please put
your surname and Event 9 in the BACS reference (e.g. Blenkinsop Event 9).
NOT LATER THAN 12 noon on TUESDAY 9th June 2015

**Please note that late applications and cancellations after the closing date
will neither be accepted nor processed!**

University Wine Club web address: <http://www.le.ac.uk/scr/wine>

**Tasting and Dinner – “Wines from Unusual Places”
Thursday 8th October 2015 at 6.45 pm prompt***

Welcome to the first event of the 2015-16 season, which will feature fine wines from countries not usually associated with wine production. We have chosen countries that have developed their wine making skills to world-class standards and tonight will offer the opportunity to taste an interesting variety of excellent wines from Bulgaria, Croatia, Lebanon, Georgia, Macedonia, Romania, Turkey and others that may otherwise be overlooked. Some of the wines are produced with indigenous or unusual grape varieties and several of the wines are organically produced. We are grateful to Club Secretary Nick Robinson and his wife Margaret for choosing and organising the wines for the evening. As usual, one of the tasting wines will be a mystery wine, with a prize of one of the bottles for the person who comes nearest to identifying it.

***The tasting will be preceded by the AGM at 6.00pm, to which you are invited to attend. (Please see the agenda on the last page of this newsletter).** The venue is Taste Restaurant at Leicester College (2nd floor, main building, Freeman's Park Campus). The cost of the event has risen by £1 to £27. There is free car parking on campus.

Please note that due to course and personnel changes at the college, tonight's dinner is limited to 80 diners only and will be on a strictly first-come-first-served basis. There will not therefore be a closing date for bookings, so please submit your booking early. For those not wishing to stay for the dinner part of the evening, it will be possible to register **just** for the initial tasting session (people attending the tasting part only are in addition to the 80 diners). **Please note that the evening will begin promptly at 6.45 pm** (the building has to be vacated by 10.00pm at the latest). The menu for the dinner, which will follow at 8.00 pm, is as follows:

Starter:

Pickled beetroot salad with goat's cheese whip and sweetcorn puree

Main Course - Choice of (to be ordered in advance):

Rosemary and garlic sous-vide loin of lamb with buttered sweetbreads, fondant potato, confit garlic, curly kale and red wine jus

or

Sea bass and spinach Wellington with crushed new potatoes, olive tapenade, buttered spinach and lemon butter sauce

or

Pumpkin and sage ravioli with parmesan air and basil crisp

Dessert - Choice of (to be ordered in advance):

Dessert assiette – three miniature style desserts

or

A selection of cheeses with savoury biscuits

Filter or de-caffeinated coffee or tea with petits fours

The choices of main course and dessert should be indicated on the booking form. In order to assist with preparation of the seating plan for the meal, members are asked to provide a list of the names of all participants in their group and seating preferences, if any. Please bear in mind that all tables seat a maximum of 8 persons, and although every effort will be made to keep friends together, this cannot be guaranteed.

Booking options: Please note there choice of booking options – either send your booking form and cheque in the usual way, OR complete the form on-line, e-mail it to Nick (nickrobinson1954@gmail.com) **AND** send the appropriate payment by BACS transfer. Nick will acknowledge receipt of the booking and payment. Members will be informed when the maximum number of 80 diners has been reached, after which time no more bookings will be accepted.

Leicester College:

For directions please visit:

<http://www.leicestercollege.ac.uk/contact-us/find-us/freemens-park-campus/>

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Tasting and Dinner – “Wines of South-West France” Thursday 5th November 2015 at 6.45 pm prompt

Welcome to the second event of the 2015-16 season, which will feature the wines of south-west France. Hugh Johnson and Jancis Robinson have written of this exciting region as follows: "South of the great vineyard of Bordeaux, west of the Midi, and sheltered from the Atlantic by the forests of the Landes, the vine flourishes in scattered areas that still have strong local gastronomic traditions. [...] The Bordeaux grape varieties may dominate the areas on the fringes of the Gironde *département* [...] but elsewhere in this southwestern corner is France's most varied collection of indigenous wine grapes, many peculiar to their own small *appellation*. They are united by aspects of history, however, as all these disparate *appellations* are on the pilgrim's route to Compostela. As different as the wines are, there is a common thread too, a seam of Atlantic freshness and a hunger for food. Ancient vine variety recuperation is a popular sport here." We are grateful to Chris Lewis and Tim Hobbs for choosing and organising the wines for the evening, and to Nicky Randall and her team at Taste Restaurant for compiling an appropriately themed menu.

The venue is Taste Restaurant at Leicester College (2nd floor, main building, Freeman's Park Campus). The cost of the event is £27. There is free car parking on campus.

Please note that due to course and personnel changes at the college, tonight's dinner is limited to 95 diners only and will be on a strictly first-come-first-served basis. The closing date for bookings is noon on Wednesday 28th October; please submit your booking early. For those not wishing to stay for the dinner part of the evening, it will be possible to register **just** for the initial tasting session (people attending the tasting part only are in addition to the 95 diners). **Please note that the evening will begin promptly at 6.45 pm** (the building has to be vacated by 10.00pm at the latest). The menu for the dinner, which will follow at 8.00 pm, is as follows:

Starter:

Salad Périgourdine – Smoked duck leg, sun blushed tomatoes, croutons, walnuts and white wine vinegar dressing - Vegetarian variation available – please indicate on booking form

Main Course - Choice of (to be ordered in advance):

Pork Cassoulet – a hearty bean and pork stew from SW France which is quintessential comfort food
or

Fillet of cod Garbure (a French cuisine delight from Aquitaine) topped with an olive tapenade
or

Chestnut crêpes with mushrooms

Dessert - Choice of (to be ordered in advance):

Vanilla Crème brûlée with cherry compote
or

A selection of cheeses with savoury biscuits

Filter or de-caffeinated coffee or tea with petits fours

The choices of main course and dessert should be indicated on the booking form. In order to assist with preparation of the seating plan for the meal, members are asked to provide a list of the names of all participants in their group and seating preferences, if any. Please bear in mind that all tables seat a maximum of 8 persons, and although every effort will be made to keep friends together, this cannot be guaranteed.

Booking options: Please note there choice of booking options – either send your booking form and cheque in the usual way, OR complete the form on-line, e-mail it to Nick (nickrobinson1954@gmail.com) AND send the appropriate payment by BACS transfer. Nick will acknowledge receipt of the booking and payment. Members will be informed when the maximum number of 95 diners has been reached, after which time no more bookings will be accepted.

Leicester College:

For directions please visit:

<http://www.leicestercollege.ac.uk/contact-us/find-us/freemens-park-campus/>

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UNIVERSITY of LEICESTER WINE CLUB

Wines to Enjoy by the Fireside with a Good Book! - WINE TASTING, AND BUFFET SUPPER

THURSDAY 3rd December 2015 @ 7.15pm

Welcome to the first wine tasting of the current season. We are delighted to welcome back Hayley Anderton from Waitrose, who will be presenting something seasonal, and a bit different... Hayley writes - "Winter has its compensations; dark nights are no hardship when they can be spent by a fire with a good book and a decent wine. It's also the season of leftovers and the time to make the most of the unfinished bottle whilst it's still at its best. I've been selling wine for quite a few years now, currently for Waitrose in Oadby, and over that time have come to really love the wines (including fortified) that can be enjoyed a glass at a time over a few weeks. For this tasting I've chosen what I think are the best of what we have in branch (there is a wider choice on our website) and hope you enjoy them as much as I do". Hayley will also bring copies of the latest Waitrose wine lists for members to take away.

We are grateful to Jim Whait for arranging this event.

The venue: The new Phoenix <http://phoenix.org.uk/> in Phoenix Square, Midland Street, LE1 1TG



The cost will be **only £17.00** per head, including all wines for the tasting and a buffet supper (note, the buffet no longer contains very spicy food). **Booking options – either complete the booking form below and send with your cheque in the usual way, OR complete the form on-line, e-mail it to Nick AND send the appropriate payment by BACS transfer to: Co-operative Bank, Payee: UofL Wine Club, Sort Code: 08-92-99 Account: 65614703 Please put your surname and Event 3 in the BACS reference (e.g. Blenkinsop Event 3). Whichever method you choose, the booking and payment must arrive by 12 noon on Saturday 28th November. Receipt of the booking and payment will be acknowledged. Note that no late bookings can be accepted. The event starts at 7.15pm prompt, please arrive on time!**

UNIVERSITY OF LEICESTER WINE CLUB

Wines for Christmas - WINE TASTING, 3rd December 2015 at 7.15p.m.

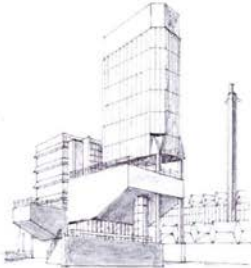
From Department.....

Please reserve places at the tasting at £17.00 per person

Value of cheque enclosed £..... .. (payable to University of Leicester Wine Club, cheques and BACS only, no cash)

Please either post this form with your cheque to Nick Robinson, University Wine Club, c/o 60 Link Road, Anstey, Leicester, LE7 7BW or e-mail the completed form AND complete a BACS payment, as detailed above. NOT LATER THAN 12 noon on Saturday 28th November

Speaking of a good book ... Please note, member Douglas Smith will be bringing copies of his new Book – Iconic Modern Architecture for sale from 6.45p.m. The on-the-night price is only £15, discounted from £16.99. Featuring paintings, sketches and journeys, all of the money from sales of this exciting new book is to be donated to the Hope Foundation for Cancer Research.



Engineering Building
University of Leicester
on the world stage

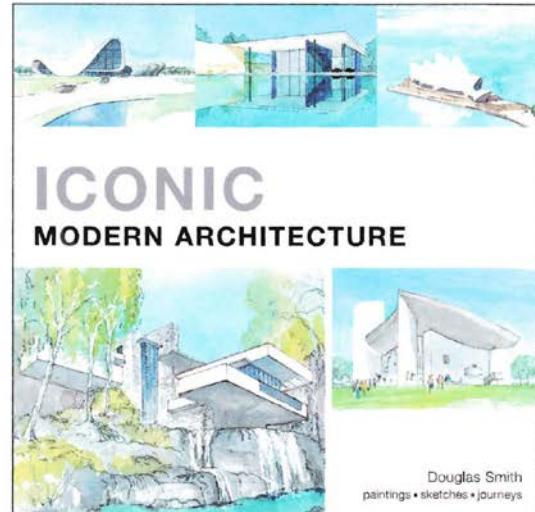
Special Offers at launch

Normal price	£16.99
Special offers ICONIC MODERN ARCHITECTURE	£15.00
Any two books	£25.00

ICONIC MODERN ARCHITECTURE, LEICESTER, France,
Leicester leicestershire Rutland

INVITATION

Launch of new book
Douglas Smith
paintings • sketches • journeys
All the money donated to the Hope
Foundation for Cancer Research



ISBN 9780953812462

Wine Club Web address: <http://www.le.ac.uk/scr/wine>

E-mail address (Nick Robinson): nickrobinson1954@gmail.com