

Fondue Evening

Saturday, 4 May 2019

The once-a-year event not to be missed at the Swiss Club!

Fondue originated in Switzerland as a way of using up hardened cheese. Deriving from the French verb fondre, meaning “to melt,” fondue was a classic peasant dish. Accounts vary on how fondue was originally created. Traditional fondue is made with a mixture of Emmenthaler and/or Gruyere cheese and wine, melted in a communal pot. Cherry brandy is added to the melted mixture, which becomes



a dip for pieces of stale bread and crusts.

French gastronome Brillat-Savarin mentioned fondue in his 19th century writings, but fondue really hit its heyday in 1956, when chef Konrad Egli of New York's Chalet Swiss Restaurant introduced a fondue method of cooking meat cubes in hot oil. The chocolate fondue followed in 1964 as another way of indulging in something delicious.

Please note: Pre-paid bookings only.

Date: Saturday, 4 May 2019

Time: door opens @ 5.30 for a 6.15 start.

Venue: South Brisbane Sailing club,
68 Hill End Terrace, West End

Cost: Members pay \$30
Non-members pay \$38
Member families \$70
Non-member families \$90 (2 adults and 2 children under 12). Price includes fondue, coffee and dessert. Drinks can be purchased at the bar. No B.Y.O.

RSVP: by 21 April 2019
Anita, mob 0401 957 309
anita@qbrg.com.au or
Diane 0488 136 405
dianelanyon@gmail.com

Payment required by 21 April.

Pre-paid bookings only, with 2 options:

- EFT Direct Bank payment: Westpac, BSB 034-002, Account 708 120, Swiss Society of Queensland, with your name in the description.
- Cheques payable to: Swiss Society of Queensland, PO Box 3240, Newstead Qld 4006, with your name at the back.

Groups of 4 and more, including children, will receive allocated seating.

Please send us the full name of every participant, including children's names and age.

Please let us know if you can bring a cheese fondue caquelon when you book.

