

*"At last, an easy fun and affordable way to meet
more people you'd like to dine with."*

From
The 7 Habits of Highly Effective People

by Stephen R. Covey

Like yourself first

The techniques and skills that really make a difference in human interaction are the ones that almost naturally flow from a truly independent character. So the place to begin building any relationship is inside ourselves, inside our own character. As we become more independent and proactive, centred in correct principles, value driven and able to organise and execute around the priorities in our life with integrity-we then can choose to become interdependent-capable of building rich, enduring, highly productive relationships with other people.

What we are is most important

The most important ingredient we put into any relationship is not what we say or what we do, but what we are. And if our words and our actions come from superficial human relations techniques rather than from our own inner core, others will sense that duplicity. We simply won't be able to create and sustain the foundation necessary for effective interdependence.

Gail's News from The Gold Coast

Hi there Diners,

Well the **Christmas function** has now passed and I think everyone had a pretty good time. The feedback I have been getting has been very positive and I gather the last party goers were asked to leave well after midnight. Approximately **60 members attended the evening**, with quite a few new people attending their first function. It was good to see such a cross section of ages this time. Several people asked me about **another wine tasting** and I am exploring the possibility of this very relaxed way of spending another Sunday. I have spoken with our Brisbane office and they are keen to do the tour again (perhaps another venue) and meet us all there on the same day - this allows you all to mix with some of our northern counterparts for the day which would be a lot of fun. Any winery recommendations gladly received!!

Also in the pipeline I am arranging a **Murder Mystery Party** for approximately 20 people. A Sunshine Coast based company does these evenings and is prepared to come to the Coast for us.

**How to pour
champagne**

Tilt the glass on its side and pour the champagne in two movements so that the bubbles almost reach the brim of the glass.

Then, when the frothing settles down, continue to fill the glass until it is two-thirds full. Don't lift the glass to the bottle; take the bottle to the glass.



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The home environment is ideal for these sort of events, so if anyone has a [large entertaining area](#) and they are prepared to "seat" 20 guests for the evening (no preparation or work involved) please let me know, otherwise I would use a restaurant such as The Green Door French Restaurant in Southport which is small and cosy - ideal for these sort of situations. The idea is that 20 people are all given an identity (10 days earlier) e.g. policeman, butler, gardner, prostitute etc. etc. and you [come dressed as your identity](#).

You would be given rules of the game at that time to help you solve, or prevent anyone knowing if you are the murderer etc. Sounds like a [lot of mysterious fun](#). Let me know via email or phone if you are into this type of situation.

On a business note, can all those members who chose to pay their \$33 booking fee by cheque or direct deposit, internet banking etc., [please make sure that the funds are paid a few days before you dine](#). There have been a few instances lately where people are cancelling on the day, and it is usually members who use these choices of payment. 24 hours notice of non attendance is required and then the \$33 will be credited to your future dinner. Your place at the table will not be guaranteed if your booking fee has not reached the office prior to the dinner. With 360 members now dining on a regular basis, there is usually a waiting list of diners, so please, adhere to the rules so that it all runs smoothly.

I would like to start doing some [dinners in the Northern NSW](#), Tweed area as we have quite a few members in the Cabarita, Ocean Shores, Kingscliffe, Pottsville area. If you can recommend any restaurants (especially if they have dancing) in these areas, let me know so that our Southern members dont always have to travel so far.

Thanks to everyone for their feedback from the dinners - its always good to hear how restaurants and relationships are going (I seem to be giving out a lot of numbers lately!!) Enjoy the dining experience and remember - [leave the baggage at home](#), its a great situation in which you can move forward on the social scene with a fresh start.

Cheers for now - Gail (Lic 3022912)



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Thankyou for your support.

Common foreign terms found on menus

Antipasto: The Italian equivalent of French hors d'oevres, which are small offerings served with drinks before a meal.

Dolmades: Greek stuffed vine leaves.

Escargot: French for snails.

Flambe: French for 'flamed', as in a dish being 'flamed' at your table, e.g. Strawberries Flambe'.

Frutta di mare: Italian for 'fruit of the sea' or mixed seafood.

Gateau: French for cake.

Messe plate: A range of Turkish style dips and breads served over pasta.

Oeuf: French for 'egg'.

Petit fours: Dainty French cakes, usually bite-sized.

Praline: A French type of burnt, thin, almond toffee, which is usually served with coffee.

Prosciutto: Italian ham.

Ratatouille: French vegetable stew or cassorole.

Sashimi: Japanese raw fish.

Tapas: Appetisers popular throughout Spain.

Torte: German name for an elaborate cake or tart.

Tournedos: French for a small fillet of beef, usually served grilled or sauteed.

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Judy's News from Brisbane

Well, haven't the winter chills arrived all of a sudden? Our lovely balmy nights are now a distant memory. Our restaurant selection will now be geared towards **more intimate, warmer surroundings**. I do see a couple of positives in this cooler weather though – **red wine and hearty winter-style meals**. Oh well, there's always the gym to fall back on come Spring.

Speaking of wine, 21 of our members took advantage of our **winery bus trip** on Sunday 22 May. Our day commenced at Roma Street and first stop was the **Albert River winery**, located at one of the State's most historic properties in the Gold Coast hinterland. Our members enjoyed a group wine tasting held in the **opulent surrounds of Auchenflower Ballroom** with its soaring timber cathedral ceilings. From Albert River we travelled through the Gold Coast hinterland to **Canungra Valley winery** which is owned and operated by the famous O'Reilly family. The present Cellar Door homestead of the winery was relocated from Warwick. The winery has a backdrop of seven acres under vine. After yet another wine tasting, we settled down in the Ballroom for a delightful lunch followed by coffee. To work off the indulgent food (and wine), members then kicked back to some **live jazz and blues music**. Special mention to Paul and Lyn who were the 'Dancing with the Stars' performers on the day. Our next major function will be our **Christmas in July dinner to be held on Saturday 23 July 2005** so mark your diaries now. **Numbers for this will be limited to 40**. Full details will be posted to the website towards the end of June. I cannot stress enough that the success of our dining group relies on the support of its members. Remember, if for any reason you are unable to attend a dinner, **PLEASE** let me know as soon as possible. Even with 24 hours notice, it is almost impossible to find a replacement. If you absolutely cannot make a dinner at the last minute, please either phone me or phone the restaurant – the five people waiting for you will really appreciate it!!

Lastly, remember our **loyalty program** – if you **introduce a new member** to our group, your **next dinner is complimentary of the booking fee**. If each member introduced just one new member, we could have twice as many dinners each weekend with twice as much variety. Think about it!!

Yours in dining.....Judy Rhodes

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Some topics to get the ball rolling

Films, plays & musicals-

These topics can lead to lots of chat about actors, film locations and even travel. You don't need to have travelled extensively to talk about exotic destinations.

What you do for a living-

People are always interested in what you do. A good topic unless you work for the tax department or the secret service.

Restaurants-Always a winning topic. People love to share their enjoyable experience at their favourite venue.

Pets-They can be an amusing source of discussion.

Hobbies-Canasta or cricket, cars or canoeing, discussing your hobby encourages your listener to tell you what they do.

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