

RIP Chef David Wolfe

I guess my 50 plus years being part of the New Zealand Cheffing family gives me the reason to place in print yet another eulogy for yet another many of our passed fellow chefs.

David Wolfe was well settled in the role of the Executive Chef at the very grand Auckland Club when I first got to know him back in the early 1980's. David brought with him his immense knowledge of classical style English cuisine.

This was the time when Fairy Toast was served ready to the table upon arrival and Consommé Royale was a popular lunch time starter to accompany the fairy toast. Other classical menu items from the day included Steak Diane, Fillet Mignon, Chateaubriand (for two), Spatchcock all served with Idaho Potatoes.

From memory Wednesday was offal day which included Lambs Brains and Sweetbreads. Deviled Kidneys and Lambs Fry Bacon was popular, with Tripe being a weekly treat for many. Roast Beef with Yorkshire Pudding was a permanent fixture on the Lunch menu.

David and his wife were great hosts entertaining the local Chefs on their Browns Bay property. They also hosted the out of town 1984 New Zealand Culinary Olympic team while they were training in Auckland.

David, who lost his wife (we all referred to as Rosie) some years ago and was in his mid-80's when he passed last week.

RIP Chef David

Graham Hawkes (Hawksy)

Ambassador to NZChefs.