

# *The Heroic Age of Exploration Commemorative Dinner*

Tonight we honor the men who risked life and limb and suffered now unimaginable hardships during the era that has become known as 'The Heroic Age of Exploration.

At the end of the 19th century and into the first decades of the 20th century, much of the world had been mapped and discovered but the South and North poles remained unreachable.

The desire to map these areas and conquer the South Pole spurred an era where a series of expeditions were initiated to Antarctica.

High profile expeditions led by Belgian, British, Norwegian and Australian explorers grasped the attention and admiration of millions around the world.

Brave men under the leadership of Adrian de Gerlache, Roald Amundsen, Robert Falcon Scott, Ernest Shackled and Douglas Mawson risked, in some cases gave, their lives on multi year expedition's in the name of science, country honor and personal glory.

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# STARTERS, SALADS, SOUPS

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## **Terra Nova Deviled Eggs**

Mixture of hardboiled egg yolk, mayonnaise, cayenne pepper, chives, salt and pepper, presented on hardboiled egg white

- *The Terra Nova was the name of the vessel used by JF Scott for his ill-fated British Antarctic Expedition from 1910-13. Eggs were a welcome addition to the diet of the explorers while still in the coastal regions. Whenever possible they would collect bird and penguin eggs to supplement their food supplies.*

## **Belgica Pea Soup**

Soaked overnight dried green whole peas, bacon slab, ham hocks, beef broth, celery, onion, leek and sausage

- *The first expedition to actually land on Antarctic soil was with the vessel Belgica under the guidance of Belgian Adrian de Gerlache in 1897/98. During their first sledging excursion on land on January 31, 1898 pea soup was served, thus making this first meal ever served on Antarctic lands.*

## **Bresaola platter 'Pemmican'**

Bresaola, sliced cured meat, served with dried fruits

*Pemmican was a main staple during the Antarctic expeditions. Made from dried meats, fruits and nuts mixed with fat or lard, this staple was eaten daily by both men and dogs while sledging their way across the snow and ice fields.*

## **Pineapple and Orange Salad with Toasted Coconut**

Garden greens, presented with pineapple, orange pieces, bell pepper and cherry tomatoes, asian vinaigrette

- *On February 1, 1913. After a 300 mile/56 day march Douglas Mawson staggered into 'Aladdin's Cave', an ice cave made by his team months earlier, to find that those searching for him had left 3 oranges and a pineapple*



Ernest Shackleton sets off from Elephant Island in the James Caird

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# MAINS

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## **'White Eagle Hoosh & Biscuits' - Venison Stew**

Venison raised in red wine sauce, accompanied with mashed potatoes and root vegetables

- *Hoosh was a main staple on many Antarctic expedition. Having a limited variety of food items, the expedition teams lived for months on these stews, made from whatever meats were available at the time. Biscuits were made on a daily basis as long as there was flour available. As he aged, Amundsen's appearance white hair and curved nose earned him the nickname White Eagle.*

## **Bacalao 'Amundsen'**

Traditional Norwegian dish of cod, mushy peas, fingerling potatoes, bacon bits and root vegetables.

- *The Norwegian Roald Amundsen (1872-1928) is arguably the greatest polar explorer of all time. A native of Norway, he learned his survival skills from Canadian Inuit tribes and successfully combined Norwegian skiing skills with the use of dogs and sleds to become the first person to reach the South Pole.*

## **Porkloin 'Fram'**

Coated with mustard herbs, garlic and season to taste, slow roast in the oven, served with boiled potatoes, Brussel sprouts, baby carrots

- *As Amundsen departed from Bergen, Norway, Captain Davis of the Fram recalls: 'The number of living creatures on board was nineteen men, ninety-seven dogs, four pigs, six carrier pigeons and one canary'*

## **Erebus Sliced Ham (or dish using ham as ingredient)**

Maple glazed ham, served with corn on the cob, chunky mashed potatoes, mustard gravy

- *On March 11, 1908, after the first ever ascent to the top of this 12,448ft tall active volcano, the only active one on Antarctica, David Edgeworth returned to safety in the hut where Shackleton and his men had prepared a dinner of 'fresh-cut ham, homemade bread and New Zealand fresh butter'.*

## **Grilled Lamb Chops 'Toroa'**

Garlic thyme marinated, accompanied with rosemary roasted potatoes, arugula salad

- *As the Australian Antarctic Expedition left Hobart on December 2, 1911, the vessel Aurora was overloaded and a second vessel, the Toroa was hired to carry the overload of supplies, which included 55 life sheep which were used for mutton.*



Scott's 'Southern Depot Party'

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# DESSERTS

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## Angels on Gliders

Chocolate square, topped with rum soaked raisins.

*On Christmas day 1912, veteran explorer and photographer Frank Hurley prepared and named a dessert of a chocolate square and one raisin on top for their 'celebration dinner' while holed up in a tent with two companions while on their way back from reaching the Magnetic South Pole.*

## Strawberries & Cream

Balsamic marinated fresh strawberries, topped with whipped cream

*- Upon returning to the safety of the Winter Quarters base on January 18, 1913, after 46 days on their own fighting the elements, Bickerton, Hodgeman and Whetter, 3 team mates of Mawson, their return was celebrated with strawberries and cream.*

## Endurance Pavlova

Crisp on the outside, chewy inside meringue with mango and Kiwi

*- Anna Pavlova, the famous Russian ballerina after whom this dessert is named, visited the Endurance on XXX prior to its departure from Plymouth, much to the delight from the men. In her honor one of the sledding dogs was named Pavlova as well.*

## Cherry Cake

Vintage Cherry Chip Layer cake butter cream frosting, maraschino cherries

*- On midwinter's day, June 21, 1912, a cause for a small celebration dinner, cherry cake was served as a rare dessert treat*

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# AFTER DINNER

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## Coffee, tea, hot cocoa

*All these were a big part of the daily staple during the expeditions. A great source of warmth and comfort. Getting it was not always easy though. For the primus stove to work to heat up the brew, first a shelter tent needed to be rigged in the blizzard conditions. This could take 3 men up to an our to do, so no 'quick cuppa'.*

## A toast to these brave men

Complete your dinner with an appropriate toast to the remarkable men of Heroic Age of Exploration.

*On each expedition there would always be a very limited supply of rum, whiskey or other alcoholic beverage. These were strictly reserved for special occasions and holidays. When not on an expedition, Amundsen was known to drink a shot of Aquavit exactly at 5.00pm each day.*

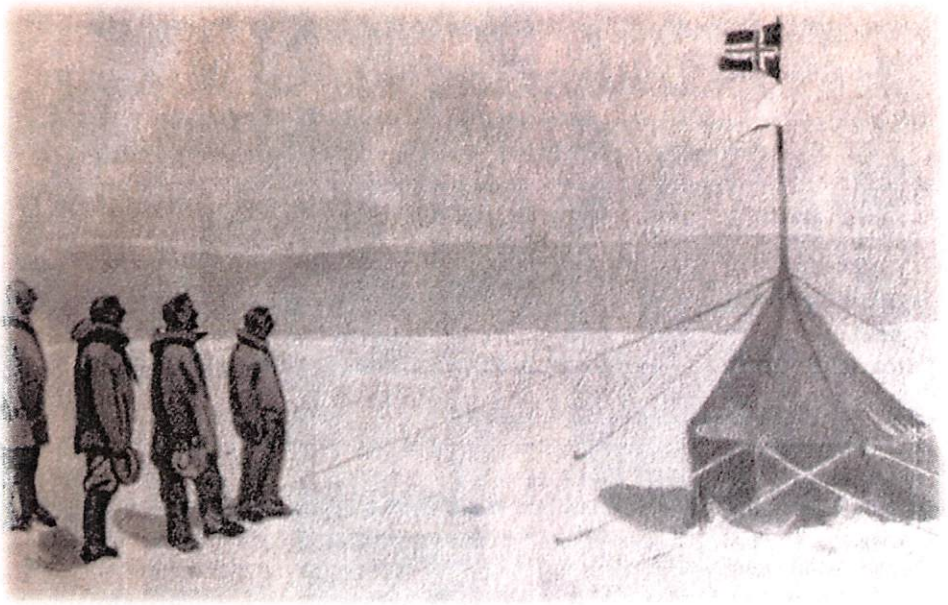
Amundsen Aquavit	\$6.95
Barentz Aquavit	\$6.95
South Georgia Whisky	\$8.95
Gosling Dark Rum	\$7.75



Douglas Mawson at what he believed was the magnetic South Pole



Frank Hurley



**Roald Amundsen at the South Pole**



**Robert Falcon Scott at the South Pole**