



THE  
WINE AND  
FOOD  
SOCIETY

MIAMI, FLORIDA

THE  
**McALLISTER**  
AND EL CENTRO DE LAS AMERICAS



# THE WINE AND FOOD SOCIETY

MIAMI, FLORIDA

## WINE COMMITTEE

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C. DEERING McCORMICK  
W. VASS SHEPHERD

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## WINE NOTES

WINE MAKING in Spain dates back to 1500 B. C. when Phoenician traders from Syria brought vines to the Iberian Peninsula. True Sherry, most famous of Spanish wines, comes only from Jerez de Frontera in Andalucia, southern Spain; same as true Cognac comes only from Cognac. In all its seven variations from extra dry to richly sweet: Manzanilla, Fino, Vino de Pasto, Amontillado, Amoroso, Oloroso, and English-Style Brown, it is one of the great wines of this earth.

Credit Great Britain for discovering Sherry, since some four centuries back a Spanish trader docked cargo in London with casks branded *Vino de Jerez, Seco*; or "*Jerez Dry Wine*." With their usual elephantine agility the English turned Jerez into "Sherry," and Seco into "Sack;" just as they still call many Rhine wines "Hock." Good old Sam'l Pepys often refers to Sack in his Diary; but Will Shakespeare was the real pitch-man for Sherry, in many of his plays; witness Falstaff's oration in *HENRY IV*: . . . "A good Sherris-Sack hath a two-fold operation in it. It ascends me into the brain; dries me there all the foolish and dull and crudy vapours which environ it; makes it apprehensive, quick, forgetive, full of nimble fiery and delectable shapes; which delivered o'er to the voice — the tongue — become excellent wit." Not too dumb a statement, we hold.

Most Sherries are fortified with good brandy to around 16% to 19% alcohol, but due to their age-old Solera blending system there is no such thing as a dated "Vintage Sherry." Now and then a label may bear a date, say 1880, but this simply means the Solera it was blended from started that year. A Solera starts with a row of extra fine casks, and year by year other newer wine casks (usually two more complete rows) are racked up on top of the oldest — all divided into two qualities for Dry Sherries, and five qualities for Sweet. Year by year younger wines are blended with older, thus insuring a known, guaranteed, quality to the buyer.

But one thing to remember: Contrary to public habit all the drier wines bottled in Jerez: Manzanilla, Fino, *Vino de Pasto* and Amontillado are perfect aperitifs; also contrary to usual service, they must be cold to bring out their crisp virtues — not chilled for hours but as cold as, say, a Montrachet or Rhine. This is important.

The Pedro Domecq La Ina extra dry Sherry served with the Empanaditas is good; and from Bodegas dating from 1730. Bodegas mean Caves.

The Sandeman Amontillado, de Jerez, served with the soup, is extra special. It has royal appointment by Queen Elizabeth; and the Bodegas date from 1790.

The Bodegas Bilbainas Brillante Blanco Especial 1955, served with the fish course, is our pet Spanish white table wine; must be served chilled. As a general rule Spanish table wines don't match the best vintage French; but this wine bottled in Haro in the Pyrennees just one hop south from the French border has a fragrance and fullness rare in Sauternes, though made from the same basic grape.

The Marqués de Riscal Rioja Clarete 1957, served with the "Drunken Squab," we consider the best Spanish red; the Bodegas are ancient and this red had royal appointment to Victoria of England. It also is a so-called Rioja Spanish table wine, from the famous Ebro River Rio Oja basin in north Spain: an appellation as valued to them as Côte d'Or or Côtes du Rhône, to your Frenchman.

We tried for a true Spanish Malaga dessert wine for the Guava Shells, but in Miami no esta. So we chose an extra fine Sandeman deep golden sweet nutty Oloroso Sherry; which incidentally is part made from raisin-like Pedro Ximinez grapes, probably some Malaga also, plus the usual Palomino grape used to make all the drier sherries. It ranks with the best Malagas alongside a French Barsac, a good Chateau Yquem, Madeira and Italian Marsala.

Fundador Brandy from the 1730 Bodegas of Pedro Domecq, ranks tops.

*Charles H. Baker, Jr.*



# THE WINE AND FOOD SOCIETY

MIAMI, FLORIDA

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SECOND DINNER, APRIL 24, 1962

LISTA de VINOS, y PLATOS,  
ESPAGÑOL

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EMPANADITOS de CANGREJO, y POLLO, FRITOS  
*(Small Meat Pies Filled with Shrimp & Chicken, Deep-Fried)*  
Pedro Domecq La Ina Sherry

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SOPA de TORTUGA VERDE, Con JEREZ y ADEREZO  
*(Green Turtle Soup with Sherry & Special Garnish)*  
Sandeman Amontillado, de Jerez

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PARGO á ARGENTINA, con UVAS BLANCAS  
*(Red Snapper Poached with White Grapes, Argentine Style)*  
Bodegas Bilbainas Brillante Blanco Especial, 1955

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PINCHÓN BORRACHO, con ALMENDRAS  
*“Drunken” Squab, with Almond Garnish)*  
Marqués de Riscal Rioja Clarete, 1957

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GUISANTES VERDES, con CHALOTES y HONGOS FRESCOS  
*(Green Peas with Spring Onions & Fresh Mushrooms)*

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ENSALADA de ALCACHOFAS, RUSO VIEJO, con CAVIAL  
*(Artichoke Hearts, Old Russia Style, with Caviar)*

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CASCOS de GUAYABA de las ISLAS CANARIAS, con QUESO  
*(Canary Island Guava Shells with Cream Cheese)*  
Sandeman Oloroso Fino, Special Golden Dessert Sherry

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CAFÉ LATINO, ESPRESSO  
Pedro Domecq, Fundador Brandy

THE **McALLISTER**  
MIAMI • FLORIDA



# Pedro Domecq

ESTABLISHED 1730



# La Ina

## COCKTAIL SHERRY

VERY PALE DRY BRILLIANT

PRODUCED AND BOTTLED BY PEDRO DOMEQ  
CONTENTS 4/5 QUART • ALCOHOL 18% BY VOLUME  
PRODUCE OF SPAIN • JEREZ de la FRONTERA, SPAIN



HURTADO-JEREZ

BY APPOINTMENT  
TO HER MAJESTY  
QUEEN ELIZABETH II



WINE MERCHANTS  
GEO. G. SANDEMAN  
SONS & CO. LIMITED

# SHERRY



MEDIUM DRY

## AMONTILLADO

PRODUCE OF SPAIN

EI- 1793

SANDEMAN  
BROS. & CO.



JEREZ  
SPAIN

# SANDEMAN

*Established in the year 1790*

BOTTLED BY GEO. G. SANDEMAN SONS & CO., LTD.  
LONDON, ENGLAND. ALCOHOL 19% BY VOLUME.  
IMPORTED BY W. A. TAYLOR & CO., NEW YORK, N.Y.  
CONTENTS 1 PT. 9 FLUID OZ.

REG. EMB. N° 10



# Brillante

RIOJA BLANCO ESPECIAL



# Bodegas Bilbainas

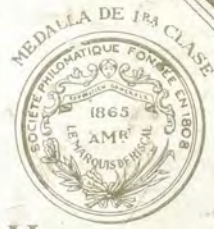
SPANISH SAUTERNES

COSECHA 1955

EMBOTELLADO EN LA BODEGA

HARO - RIOJA

**RIOJA LIGHT RED WINE**



HEREDEROS DEL

## MARQUÉS DE RISCAL

ELCIEGO (ALAVA)

1956



R.E.  
N° 308



PRODUCT OF SPAIN

MARCA CONCEDIDA MARQUE DÉPOSÉE. TRADE MARK. SCHÜTZ MARKE.  
NET CONT. 1 PT. 8 FL. OZ. ALCOHOL BY VOL. 121°

**IMPORTER: JOSEPH VICTORI & CO. INC.**  
NEW-YORK 13, N. Y.



BY APPOINTMENT TO



HER MAJESTY THE QUEEN

WINE MERCHANTS  
GEO. G. SANDEMAN SONS & CO. LIMITED

# "BROWN BANG" SHERRY

(RICH OLOSOSO)



PRODUCE OF SPAIN

125B- 2770

SANDEMAN  
BROS. & CO.



JEREZ  
SPAIN

Proprietors: Geo. G. Sandeman Sons & Co. Ltd.

# SANDEMAN

(REGISTERED)

Established in the year 1790

BOTTLED BY GEO. G. SANDEMAN SONS & CO., LTD.  
LONDON, ENGLAND. ALCOHOL 19% BY VOLUME.  
NET CONTENTS 1 PINT 9 FLUID OUNCES.  
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SOLE IMPORTERS FOR U.S.A.

PRINTED IN ENGLAND

# Pedro Domecq

ESTABLISHED 1730

# FUNDADOR BRANDY



BOTTLED BY PEDRO DOMECCO  
QUART - ALCOHOL 86° PROOF  
JEREZ - JEREZ DELA FRONTERA, SPAIN



MURTADO JEREZ

COST BREAKDOWN FOR 2d WINE & FOOD SOCIETY DINNER, APRIL 24/62

Victor, the food-wine-restaurant boy at the Mc Allister said he could run the thing with 15 to 20 guests for from \$15.00 to \$20.00 each. He didn't know his wine prices, so here they are. I'd guess he can get us out nearer \$15.00, including service at 15% cost total; and say a tip of \$25.00 for Victor personally. Steve Lynch, please note.

WINE LIST COSTS:	Pedro Domecq	4 bottles/Dry <u>La Ina Sherry</u> @ \$2.84:	\$11.36
	Sandeman	3 bottles/ <u>Amontillado</u> " @ \$4.07:	12.21
	Bodegas Bilbainas	4 bottles/ <u>Brillante</u> white @ \$2.84:	11.36
	red	6 bottles/ <u>Marques de Riscal</u> @ \$2.84:	17.04
		2 bottles Sandeman <u>Oloroso</u> @ \$7.44:	14.88
		3 bottles <u>Fundador</u> Brandy @ \$7.16:	<u>21.48</u>

TOTAL WINES @ RETAIL FROM CARL'S LIQUORS CORAL GABLES: \$88.33  
(Including 3% State Tax)

On Wine----- 15% Service Tips, excluding Victor: 13.25

TIPS and GRAND TOTAL LIQUOR: \$101.58

VICTOR'S TIP: 25.00

TOTAL EVERYTHING EXCEPT FOOD: & FOOD TIPS: \$126.58

(A) 20 Guests at \$17.50 each: Total \$350.00 less liquor/cost 126.50=	223.50
(B) 20 " " \$15.00 " : " \$300.00 ditto above 126.50=	173.50

Line (A) \$223.50 less 15% service = NET food, 20 Guests: \$9.71 per head  
" (B) \$173.50 " " " = " " , 20 " : \$8.67 " "

This sheet should be checked by Victor.

The Guava Shells have been bought (last 8 cans in town) by Baker, so with this off, what he has to worry about is Small Meat Pies: 80 total  
Lemon & egg garnished Canned turtle Soup: : 20 cream soup cups  
Poached Snapper with white grapes, poached: : 10 to 12 lbs  
Frozen Squab plus 2-99¢ bottle red Roma Wine : 20 squabs  
Green Peas with onion & Mushrooms : 20 portions  
Canned Artichoke Salad with Mayonnaise,  
sour cream and a spoon of canned Caviar: 20 Portions or  
4 artichokes &  
1/2 oz Caviar each  
Guava Shells; buy 10 packages (small)  
(Cream Cheese and any response for the shells one can use: 20 servings