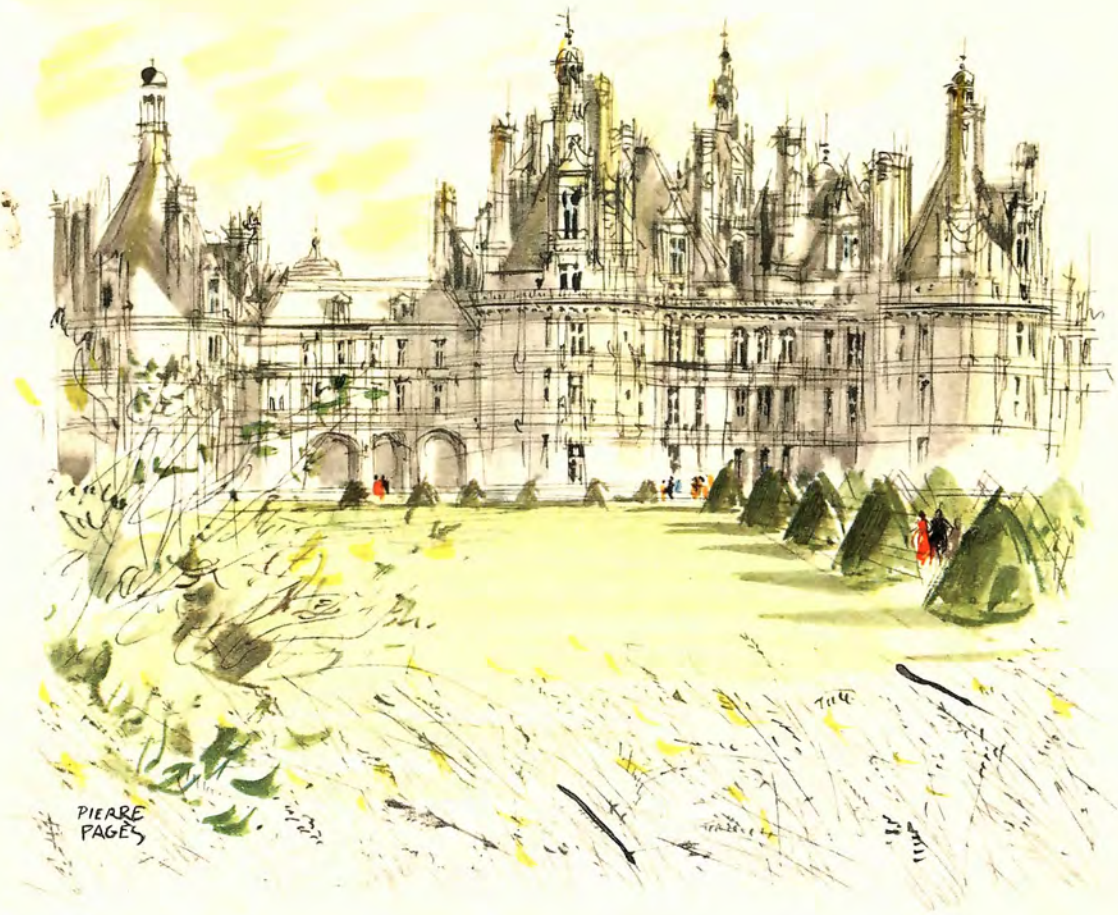


3rd June



Les Châteaux de France
Chambord.



Air France

WINE NOTES

Ernest Hemingway wrote in "Death In The Afternoon", "Wine is one of the most civilized things in the world and one of the natural things of the world that has been brought to the greatest perfection, and it offers a greater range for enjoyment and appreciation than possibly any other purely sensory thing which may be purchased. One can learn about wines and pursue the education all of a lifetime, the palate becoming more educated and capable of appreciation and you having constantly increasing enjoyment and appreciation of wine".

For many years La Confrerie des Chevaliers du Tastevin have held their wine tastings in November at a time when the new wine "falls bright" and can be tasted and tested for the first time. This group has constituted Jures-Gourmets among whose members are Alexandre Dumaine of the Cote d'Or in Saulieu, generally considered to be the finest chef in France and a great connoisseur of wine. Each year this jury selects what they consider to be the finest white and red burgundies.

Andre L. Simon, writing in "The Noble Grapes and the Great Wines of France" said "Puligny is the source of the greatest of all white wines of Burgundy." Paul Ghali, Paris correspondent for the Miami Herald, wrote "Lovers of good French Wines rejoice! France's 1959 vintage is expected to rank among the great years in wine annals. Wine experts say that in quality 1959 may surpass the famous 1947 and 1929 years." This opinion has been borne out by the experts. The Wine and Food Society of London and "La Revue du Vin de France", both of whom accord to white and red burgundy of 1959 the highest rankings in their respective compendiums of vintages.

Socrates' comment at the start of a wine dinner in Athens might have been delivered tonight: "So far as drinking is concerned, gentlemen, you have my approval. Wine moistens the soul and lulls our grief to sleep while it also wakens kindly feelings. Yet I suspect that men's bodies react like those of growing plants. When a god gives plants too much water to drink they can't stand up straight and the winds flatten them, but when they drink exactly what they require they grow straight and tall and bear abundant fruit, and so it is with us."

Stephen A. Lynch, Jr., Vice President
Wine and Food Society of Miami

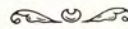


MIAMI, FLORIDA
NOVEMBER 26, 1962

THE
WINE AND
FOOD
SOCIETY

Escriteau

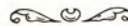
SOUPE A L' OIGNON GRATINEE



LE FILET DE SOLE CARDINAL

BEAUNE CLOS DES MOUCHES BLANC 1959

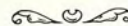
Domaine Joseph Drouhin, Beaune
Aux Celliers des Rois de France
Et des Ducs de Bourgogne



TOURNEDOS ROSSINI

FLEURIE 1959

Grands Vins Fins - Mis en Nos Caves
Domaine J. Faiveley, Nuits St. Georges
Cote D'Or



LE CAFE DES GOURMETS



FRUITS RAFRAICHIS AU KIRSCH



COGNAC REMY MARTIN V.S.O.P.

Wine, Women And Food — A Gourmet?

JOAN NIELSEN MCHALE
BERTHA COCHRAN HAHN
reporters of The Miami News

Fifth women invited for first time, Miami's and Food Society on a dine-with-wine night in the Columbus Club that kept taste buds tingle until the holidays.

Conversation took on a continental air — many were the h-speaking guests — but those who didn't "parley" their hand at pronouncing names of the wines — the Clos des Mouches Blanc

1959 and Fleurie 1959 — plus the elegant menu.

That '59 was a superlative year was Steven A. Lynch Jr.'s word to the wise; he and Jacques Turner, French honorary consul played hosts to a wine-tasting beforehand, downstairs in the Bahama Room.

As an added treat before the gourmet dinner, Steve suggested his "private stock mixture" of a white burgundy and Cassis, which Dr. and Mrs. Harley Haynes, Mr. and Mrs. Connor Feinstier, the Conway Hamill-

sons and Herbert Johnsons found lipsmacking.

★ ★ ★ EXCHANGING PRAISE IN

French were the Harry Hood Bassetts, Evelyn and Jacques Turner, Fiore and Henri J. Lesieur. The Lesieurs have just bought and moved into a Sunset Island II manse on Lake Avenue, now neighbors of the George Kennedy's; he's general manager of Air France in this hemisphere.

Bill Singer, the Royal Castle chieftain, sat with the Leonard

Abesses and their sister-in-law, Mrs. Jerry Hofmayer. "Jerry's in Europe buying more wigs for our firm, Merriwig," said wife Marcella.

The man who came all the way from New Orleans to help stage the wine-tasting party, Guy Girrod, commercial counsellor of France for the southeastern U. S., was the only guest with an empty plate. And glass, "I must drink my toast with milk," he said sadly. The poor man's got ulcers.

Columbus chef Joseph Tranchon, who served up the "production" gave us his superlative recipes, his own interpretation of his native French dishes, and here they are:

● **SOUPE A L'ORIGNON** Gratin arrived at the table in heavy, ovenproof cups, each serving of the very hot onion soup, plus its round of toasted French bread floating atop, heavily with grated Gruyere cheese.

● **NEXT WAS LE FILET de Sole Cardinal**, served with the Clos des Mouches.

Large (eight ounce) servings of filets of sole were stuffed with lobster foremeat. (Run lobster through fine blade of food chopper with a little salt and white pepper, reserving a few diced pieces of lobster for garnish.)

Reduce stock in which filets are poached and add about 1 teaspoon flour to 1 tablespoon lobster butter, creamed to make a paste, stirring over medium heat until liquid is consistency.

of cream. Coat sole filet with this sauce and garnish with diced lobster, lobster roe and truffles.

● **TOURNEDOS ROSSINI**, each portion approximately a 10-ounce filet mignon, was the star of the main course.

Saute lightly in butter to brown each side; broil to almost medium rare. Top each serving with a slice of goose liver, pour over this a small amount of meat glaze sauce (you can thicken the pan juices with enough cornstarch to make

the consistency of thin cream when a small amount of cherry wine is added, then strain.) Top with truffles. A red wine, Fleurie 1955, was served with the meat.

● **CHANGE OF PACE** was Fruits Rafraichis au Kirsch served with crisp almond macaroons and coffee. Interpret this as a medley of your own choice of fruits in Kirsch. Finale was Cognac Ferry Martin V.S.O.P. With those recipes, you can make like a chef and play like a gourmet.



Miami News Photo by Fraser Hale

LADIES' NIGHT: VAN KUSSROW STUDIES GOURMET MENU
Kitty Cudahy, Bill Gaither, Marta Barnett Wine, Dine Too

Joseph Drouhin

Beaune

APPELLATION BEAUNE CONTROLÉE

Clos des Mouches

MIS EN BOUTEILLE PAR

JOSEPH DROUHIN

Maison fondée en 1880

PROPRIÉTAIRE A BEAUNE, COTE-D'OR, AUX CELLIERS
DES ROIS DE FRANCE ET DES DUCS DE BOURGOGNE

