

Aperitifs: Raphael
Ricard

WINES

Crémant Blanc de Blancs '55
Louis Roederer

Chassagné Montrachet '59
(Marquis de la Guiche) Jos. Drouhin

- 1. Bonnes-Mares '59
Jos. Drouhin
- 2. Bonnes-Mares '53
C. de Vogué

Nuits St. George '55
"Les Porrêts" J. Faiveley

Ch. Rieussec '55

Armagnac
Marquis de Caussade

MENU

Saumon Fumé
Sauce Câpres

Potage de Betterave à la Russe

Delice de Crabe Pannequets

Carré d' Agneau
à la bouquetiere

Pommes Anna

Salade Limestone-Romaine

Plateau de Fromages

Bande de Fraises

Café

WINE NOTES

Crémant Blanc de Blancs, 1955 Louis Roederer

This elegant Champagne - almost a pétillant - is made exclusively from white Pinot Chardonnay grapes grown on the so-called White Slope or Côte des Blancs south of Epernay. The word "crémant" means partly sparkling or creaming. This wine has very tiny bubbles and great finesse which distinguishes it from more ordinary Champagnes.

Chassagne-Montrachet, 1959 (Marquis de la Guiche) Jos. Drouhin

Chassagne is the commune of the Côte de Beaune which shares with its neighbor, Puligny, the sites of Le Montrachet and Le Bâtard - Montrachet. This area produces the best white wine of Burgundy. The wines of Chassagne have an unmistakable flavor. They are dry, without hardness, and have a little floweriness without any sweet after-taste. Contrary to general knowledge, Chassagne also makes some first-class red wines which mature early, as do the whites.

Bonnes-Mares, 1959 Jos. Drouhin Bonnes-Mares, 1953 (C. de Vogue)

Bonnes-Mares is a 34-acre vineyard north of the Burgundian town of Chambolle. With the estate of Les Musigny it shares top place among the vineyards in the commune of Chambolle-Musigny. One-fifth of the Bonnes-Mares vineyards lie within the commune of Morey-Saint Denis. It is here that the character of the wines of the Côte de Nuits makes a great change, leading from the sturdiness of the Moreys to the soft, elegant distinction of the Bonnes-Mares and Musignys. According to Alexis Lichine, Bonnes-Mares is one of the finest of Burgundies, possessing a combination of softness and delicacy along with the more robust qualities of wines further north in the Côte de Nuits.

Nuits-St.-George, 1955 "Les Porrêts" J. Faiveley

Nuits-St.-Georges is the capital of the Côte de Nuits. The wines of this area are noted for firmness, meaning that they are full of texture or "mordant". Dark in color, as well as full in body, they mature slowly. The wine from the vineyards of Les Porrêts is somewhat lighter and more delicate than others in the area.

Château Rieussec, Sauternes-1955 Première Grand Cru

This dessert wine comes from the commune of Fargues - one of the five districts included in the appellation Sauternes-along with Bommes, Barsac, and Preignac. It is located close to Yquem but is distinctively different in that it is fuller, more vigorous and more richly colored. It is less luscious but, even so, a good example of the variety of Bordeaux where each growth has its own individual character.

Armagnac Grand Fine (Marquis de Caussade)

Armagnac and Cognac are akin, but each has its own character and personal qualities. Both are largely made from variants of the folle blanche grape, but their difference in taste is due to the soil, method of distillation, and type of wooden cask used for aging. The best Armagnacs come from the department of Gers within sight of the Pyrenees in the region known as Bas-Armagnac. In general Armagnac is darker, not as sharp in taste, not as dry as Cognac and not infrequently preferred by connoisseurs.



THE WINE AND FOOD SOCIETY

MIAMI, FLORIDA

LOUIS C. SKINNER, JR., M. D.
President

401 CORAL WAY
CORAL GABLES 34, FLORIDA

Dear Member:

The sixth dinner of our Wine and Food Society will take place on Tuesday, July 16th at 7:00 P.M. It will be held at the Flamingo Yacht Club, a very nice private room at the rear of Tony's Fish Market on the 79th Street causeway. This dinner will feature continental cuisine prepared by the regular French chefs from Tony Sweet's Surfside restaurant.

A copy of the proposed menu is included, and this should be a very fine dinner. The wines speak for themselves. Two of them probably will not be available again at any time.

This will be a black tie affair and male guests will be permitted. The cost will be \$20.00 per person including all wines, service and taxes. Host C. D. McCormick and I invite anyone to duplicate this dinner with the same wines for less.

Checks should be made out to The Wine and Food Society of Miami and mailed, along with the names of any guests, to:

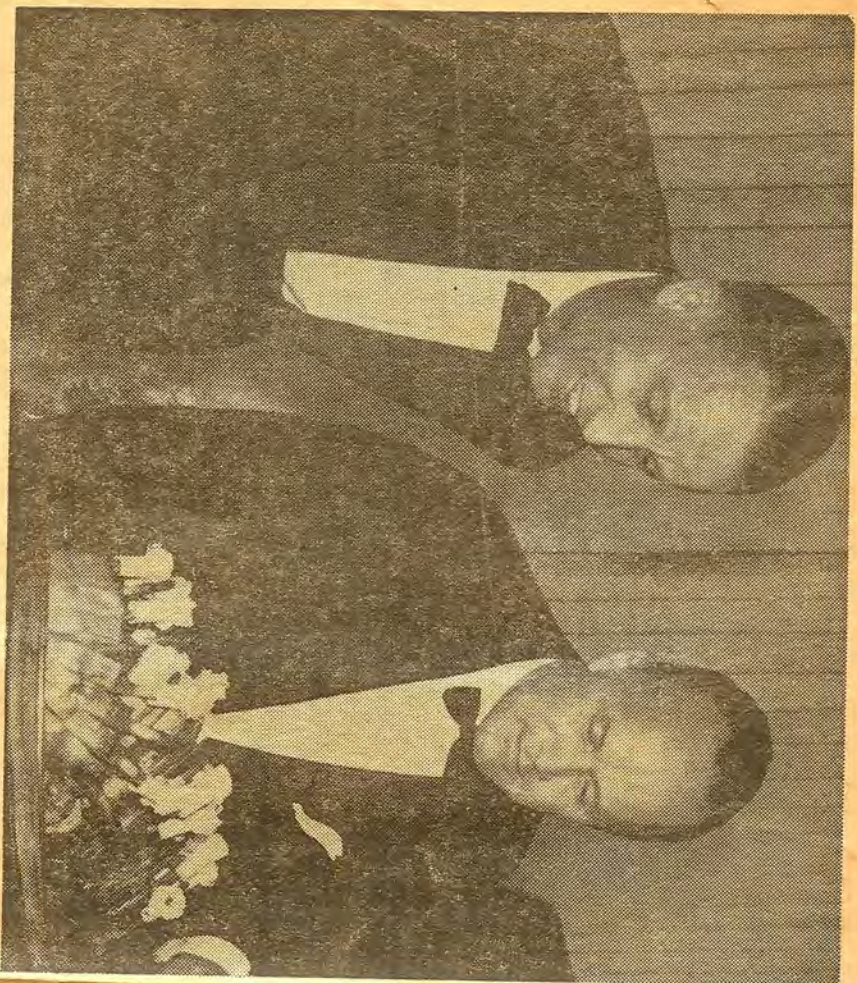
Mr. Philip W. Moore
2500 S. W. 3rd Avenue
Miami 36, Florida

A copy of the 5th dinner held at the Riviera Country Club and hosted by Vass Shepherd on May 28th is also enclosed for your interest. This was a very excellent menu and the wines outstanding.

Our sixth dinner should be equally as good, and I hope that you will be able to attend.

With best regards.

Louis C. Skinner, Jr., Pres.



Lamb a La Bouquetiere--Ah, Delicious
... Charles Deering McCormick, Dr. Louis Skinner



Wine Is Sampled by Philip Moore
... Vass Shepard smiles approval

When Gourmets Dine, They Eat Well

—Herald Staff Photos by BILL KUENZEL

By HELEN WELLS
Herald Society Editor

Miamis gourmets, the Wine and Food Society, had its sixth out-of-this-world dinner on Tuesday at the Flamingo Yacht Club, the upstairs dining room at Tony's Fish Market on the 79th St. Causeway.

Dr. Louis Skinner is president of this 27 member club; Steve Lynch Jr. is vice president and Philip Moore is secretary-treasurer. This is a non-commercial group whose only interest is in promoting good foods and wines.

It is one of 50 branches of the original society founded by Andre Simon of London. At the dinners no whisky or cocktails are served — only wines and aperitifs. Charles Deeing McCormick was host at the dinner on Tuesday.

What did these gourmets dine on? They started with smoked salmon with caper sauce and champagne Blanc de Blancs, 1955. Soup was borscht without sour cream; next was crepe au crab with Chassagne Montrachet, 1959.

Entre was rack of lamb a la bouquetiere with two red wines, Bonnes Mares, 1953 and '59. Salad was lime-

Person to Person

stone lettuce and romaine with chef's dressing followed by a selection of French cheeses with Nuit St. George, 1955.

The 27 finished off with fresh strawberry tart with sauterne, Chateau Rieussec, 1955, coffee and Armagnac. Yum...

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.9 per cent of the Miami assessment.
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essor's evaluation it can be reduced
s a Board of Equalization decides to
executive committee of the Govern-
-Dade County Chamber of Commerce
Shoemaker is a member and key man
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November would
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ers could pass anything. Since they'd
ald's chances of endorsing at least

County to Miami County and create a
t Mayor of Miami (city, that is). This
iami has only one purpose--to water
point where it can be merged with

By H. V. Kal

Mexico sends more tourists to th
Last year, 223,000 Mexican visitors c
This is twice the number that came fro

These tourists from south of the 1,
countries spent \$112 million while
they were here. Both in terms of
numbers and money spent, these
figures represent a sizable in-
crease over 1961. This year the