

APÉRITIFS

Campari; Punt e Mes;  
 "Cin" Bianco;  
 Martini & Rossi Italiano

WINES

Soave  
 Fratelli Cella 1959

Marsala (Virgin Dry)  
 Florio

Chiaretto del Garda  
 Bolla 1959

Valpolicella  
 Bertani 1959

Barolo  
 Miriafiore 1957

Asti Spumante  
 Fratelli Cella

Anisette  
 (Vaccari)  
 Strega  
 Galliano

MENU

Prosciutto e Mellone

---

Scarola in Brodo

---

Risotto Casalinga

---

Vitello Burro e Limone  
 Carciofi alla Gino

---

Ensalata Verde

---

Formaggio Assortito

---

Pere Ripiene  
 Amaretti

---

Caffe Espresso

Chef: Gino Dallavalle  
 Maitre' d: Joseph Kursar

## WINE NOTES

### Soave:

Fratelli Cella 1959

This wine is named for the northern Italian village of Soave near Verona and Lake Garda in the Province of Venetia. The word "Soave" translates into English as "suave" or "mild" which correctly describes it. Generally considered the best Italian white wine, it is straw colored with a greenish cast similar to Alsatian wines. It is quite light, dry and well balanced averaging 11% alcohol.

### Marsala:

(Virgin Dry)  
Florio

Sicily's greatest wine is the well known Marsala. It is fortified with additional alcohol to about 20% and is roughly comparable to Sherry or Madeira. Prepared in dry, medium and sweet types, it is used mainly as an apéritif or dessert wine and frequently in fine Italian cooking.

### Chiaretto del Garda:

Bolla 1959

This is a distinctly better quality Italian rosé, and is very light and fruity with a beautiful pale pink color. It is sweetened a little for American taste and is a suitable accompaniment for many types of Italian food. It has an alcohol content around 12% and with a character of its own is probably the best of all the Italian rosés.

### Valpolicella:

Bertani 1959

Also coming from Verona and the Northern Italian province of Venetia is the famous red Valpolicella. It is made from grapes grown along the shores of Lake Garda and like Soave is best when young. It is somewhat darker in color, heavier and more mellow than its equally well known counterpart, Bardolino. All in all, Valpolicella is one of Italy's better wines.

### Barolo:

Mirafiore 1957

In addition to its vermouth production around Turin, the Province of Piedmont also produces what is generally regarded as the best red wine of Italy. This is the rich, full bodied Barolo made from the Nebbiolo grape. Not well known in America it averages 13 to 15% alcohol. Unlike most other Italian wines it improves with age and needs at least five years in the bottle before drinking. It develops a so-called "violet" taste, has a lovely fragrant bouquet, and resembles some Rhone Valley wines, particularly Hermitage.

### Asti Spumante:

Fratelli Cella

Around the town of Asti southwest of Turin, the vineyards are planted with the Moscato or Muscatel grape. This is the source of the semi-sweet, quite fruity, dessert wine, Asti Spumante. Spumante simply means "sparkling" and this wine can in no way approach good French champagne. Instead, it has a different and distinctive quality of its own.

Edward F. Swenson, Jr.





# THE WINE AND FOOD SOCIETY

MIAMI, FLORIDA

PHILIP W. MOORE  
*Secretary*  
2500 S. W. 3RD AVENUE  
MIAMI 36, FLORIDA

November 26, 1963

Fellow Members of the Wine and Food Society:

The Wine and Food Society announces its Ninth Dinner, which will take place on Monday, December 9th, at Gatti's Restaurant on Miami Beach. The cuisine will be Italian and accompanied by Italian aperitifs, wines and liqueurs.

Ed Swenson will be host for this affair, which will start promptly at 7:00 P.M. Black tie is in order. No guests may be invited, since the "proposed" group (attached hereto) will be permitted to attend on a paying basis only.

The cost will be \$20.00 per person. Please make reservations and mail your checks to me before Saturday, December 7th, which is the deadline.

Sincerely,

*Philip W. Moore*

Philip W. Moore  
Secretary

FWM:vDeR  
Enclosure





# THE WINE AND FOOD SOCIETY

MIAMI, FLORIDA

PHILIP W. MOORE  
*Secretary*

2500 S. W. 3RD AVENUE  
MIAMI 36, FLORIDA

November 26, 1963

*Mr. Skinner  
For your information*

The Wine and Food Society of Miami invites you to attend its next dinner which will feature Italian cuisine, aperitifs, wines and liqueurs.

This function will be held on Monday, December 9th, at Gatti's Restaurant on Miami Beach. The time is 7:00 P.M. Black tie is in order and the cost is \$20.00 per person.

If you wish to attend, reservations should be made with my secretary at FRanklin 1-3681 and your check for \$20.00 mailed to me at 2500 S. W. Third Avenue by Saturday, December 7th. Checks should be made out to the Wine and Food Society of Miami.

We hope that you will be able to come and we anticipate an interesting evening in superb Italian style.

Sincerely,

*Philip W. Moore*

Philip W. Moore  
Secretary

PWM:vDeR

PROSPECTIVE MEMBERS - WINE AND FOOD SOCIETY

\* Present at Dec 8<sup>th</sup> Dinner

- X 1. Mr. D. Pierre Cameron
2. Mr. Radford R. Crane
3. Mr. J. Deering Danielson
4. Mr. Richard E. Danielson
5. Mr. William Dommerich
6. Mr. F. Sennett Duttonhofer
- X 7. Mr. M. Chapin Krech
8. Dr. Wayne B. Martin
- X 9. Mr. John G. McKay
- X 10. Mr. Hunter Moss
- X 11. Mr. Michael O'Neil
- X 12. Mr. Richard Plumer
- X 13. Mr. Barry Ryan
- X 14. Mr. James F. Redford, Jr.
- X 15. Mr. Wayne Sessions
16. Mr. F. G. Walton Smith
17. Dr. Joseph S. Stewart
- X 18. Mr. J. Lockett Yawn, Jr.

The above names were suggested by the membership and put on a priority list by those present at the meeting held at Art Hilmer's house November 20th. They will be invited to two dinners on a paying basis and then voted on.

Please make an effort to meet these prospects and discuss their qualifications with those members who know them best. We would like to take in eight to ten new members in January, 1964 to bring our number up to 35.



Italian Junior Dec 9<sup>th</sup> Gattis

Guests: Pl. D. Plummer

C. D. McCormick

Didn't show

R. Danielson

H. Barnett

L. Fawn

W. Ludington

E. Summers

D. Fox

J. Watters

J. McKay

B. Ryan

H. Moss

W. Sessions

S. Lyne

D. Moore

Skinner

Aldford

J. Skinner

Members:

Pauley

Krech

O'Neil

EDWARD F. SWENSON & CO.  
1515 FIRST NATIONAL BANK BUILDING  
MIAMI, FLORIDA 33131

TELEPHONE 377-3677

November 20, 1963

Dear Lou,

I have spoken with Mr. Gatti and here are the arrangements in case our December 9 dinner is not wrapped up before I leave for New York:

1. Mr. Gatti will write me a letter with a copy to you outlining what the menu will consist of and how much it will cost. This will include aperitifs before the dinner and gratuities.
2. It is understood that we will supply all wine, and I feel rather sure that there will be no corkage charge.
3. It is immaterial to Mr. Gatti whether we meet at 7:00 or 7:30, so go ahead yourself and instruct Phil Moore as you wish for the notifications. My vote, however, would be for 7:00 p. m., allow one-half hour for aperitifs and warn the membership of this so that we sit down promptly for dinner at 7:30.

Thanks for your help in this matter.

Sincerely,

Dr. Louis C. Skinner, Jr.  
401 Coral Way  
Coral Gables, Fla.



Please feel free to deal directly  
with Mr. Gatti.

# Gatti

THE RESTAURANT OF DISTINCTION

A Tradition of Fine Food Since 1925

1427 West Ave.

Miami Beach 39, Fla.

November 26, 1963

Dr. Louis Skinner  
401 Coral Way  
Coral Gables, Florida

Dear Dr. Skinner:

We submit herewith our proposal for your Wine and Food Society Dinner, to be held Monday, December 9, 1963.

## APERITIFS

The following assortment of Aperitifs (2 per person) will be available:

Comari  
Punt e Mes

"Cin" Bianco  
Cinzano or Martini & Rossi  
Italian Vermouth

\* \* \* \* \*

\* \* \* \* \*

\* \* \* \* \*

## MENU

Prosciutto e Melone

*Soupe or Frascati  
Bella*

\* \* \* \* \*

Scarola in Brodo

*Marsala (virgin Dry)*

\* \* \* \* \*

Risotto Casalinga

*Risotto Anticini +  
Riattello Puffino*

\* \* \* \* \*

Vitello Burro e Limone

*Marsala  
e funghi Valpurga*

Carciofi alla Gino

\* \* \* \* \*

Ensalata Verde

\* \* \* \* \*

Formaggio Assortito

*Barolo 1957*

\* \* \* \* \*

Frutta Mista

*pesche Aquine Asti Spumante  
Dolegatti  
alla*

\* \* \* \* \*

Caffe Espresso

Amaretti



AIR CONDITIONED  
ADEQUATE PARKING  
COMPLETE BAR

PHONE JE 2-1717

# Gatti

THE RESTAURANT OF DISTINCTION

A Tradition of Fine Food Since 1925

1427 West Ave.

Miami Beach 39, Fla.

Dr. Louis Skinner  
Coral Gables, Florida

November 26, 1963

Page 2.

Served with the coffee will be two (per Person) of the following assortment of Liqueurs:

Anisette Vaccari  
Strega  
Galliano

Total cost of the above, including gratuities, will be \$17.00 per Person.

There will be no corkage charge for the wines to be furnished by you.

We are flattered that we have been selected the restaurant for your next dinner and assure you that we shall do our utmost to make it a memorable occasion.

Sincerely yours,

GATTI RESTAURANT



Joseph D. Gatti

JDG/al

CC: Mr. Edward F. Swenson, Jr.

*Chef Gino Dallavalle  
Maître d Joseph Kursar*

November 26, 1963

The Italian Trade Commissioner  
International Trade Mart  
New Orleans, Louisiana

Dear Sirs:

Our Wine & Food Society here in Miami is having an Italian Dinner accompanied by Italian aperitifs, wines, and liqueurs, on December 9th.

We would very much like to have a large wine map or maps showing the wine districts of Italy, if such maps are available. These maps would be used for demonstration along with decoration for the evening.

There will also be a discussion of the wines using the maps as a guide. If you have anything suitable in this regard, I would appreciate your mailing them to me at your earliest convenience.

I have also contacted the Italian Vice Consul, here in Miami in this regard. However, since time is short I thought I would also write today in event that they are otherwise delayed.

Thanking you for this favor, I am,

Sincerely yours,

Louis C. Skinner, Jr., M.D.  
President

ld



ITALIAN TRADE COMMISSIONER  
NEW ORLEANS, LOUISIANA 70130

133 INTERNATIONAL TRADE MART  
CAMP AND COMMON STREETS

TELEPHONE: JACKSON 5-9366  
CABLE ADDRESS: ITALTRADE

December 19, 1963

Prot. 7120

Louis C. Skinner, Jr. M.D.  
The Wine & Food Society  
401 Coral Way  
Coral Gables 34, Florida

Dear Doctor Skinner:


In response to your request, we have sent you the wine maps and literature for the Italian dinner, sponsored by your club.

This year for the first time we shall hold a wine tasting in Miami. The event is scheduled in the month of January.

We would appreciate receiving a list of the club members, so we can place their names on our mailing list.

Thanking you in advance, we remain,

Very truly yours,

  
Ettore Scampicchio  
Italian Trade Commissioner

ES/rpc

December 26, 1963

Mr. Ettore Scampicchio  
Italian Trade Commissioner  
New Orleans, Louisiana 70130

Dear Mr. Scampicchio:

Thank you for your letter of December 19th requesting the list of our Wine and Food Society members. I am enclosing the list up to date with addresses, and I am sure most of our members would like to attend the Italian Wine Tasting. Please let me know the exact date as soon as possible to avoid possible conflict with other affairs.

I appreciate greatly your sending me the wine maps and literature for the Italian dinner. They were well received, and the evening at Gatti's was a big success.

With best wishes for the New Year, I am

Sincerely yours,

Dr. Louis C. Skinner, Jr., Pres.



# CAMPARI

Product of Italy - Alcohol 48° Proof - 4/5 Pint

BEVERAGE  
BITTERS



(ITALY)

APERITIVO

IMPORTED, PREPARED AND BOTTLED BY  
AUSTIN, NICHOLS & CO., INC., NEW YORK, N. Y.  
Sole Agents for the United States

# CINZANO

## BIANCO

# "CIN"

WHITE MELLOW  
VERMOUTH

PRODUCED AND BOTTLED IN ITALY BY  
FRANCESCO CINZANO & CO.  
TORINO (Italy)



DEPOSITATA      PRINTED IN ITALY      S. A. LI. BOTTI-MARONIS-TORINO      REG. U.S. PAT. OFF.  
LIC. N. 2      4/5 QUART      ALCOHOL 16% BY VOLUME



# PUNT e MES

PRODUCED and BOTTLED in ITALY

FABBRICA SPECIALE DI

VERMUTH e LIQUORE CHINA

1786

VERMUTH AMARO  
DETTO  
PUNT e MES  
DELL' ANTICA FABBRICA  
**CARPANO**  
TORINO

TORINO

TORINO

PALAZZO CARPANO

LICENZA N. 7

ITALIAN APERITIF VERMOUTH

# MARTINI & ROSSI

PRODUCT OF ITALY

VINO  
VERMOUTH  
SECCO

Produced and bottled by  
S. p. A.  
**MARTINI e ROSSI**  
TORINO

STABILIMENTO IN PESSONE  
TORINO (ITALY)





PRODUCED AND BOTTLED IN ITALY

# FRATELLI CELLA

CASA FONDATA 1865  
TORINO - ITALY

**SOAVE**  
ITALIAN WHITE WINE

VIRGIN DRY

# FLORIO

FLORIO & C.

BY APPOINTMENT TO H.M. THE KING OF ITALY



BY APPOINTMENT TO H.M. THE KING OF BELGIUM



BY APPOINTMENT TO H.R.H. THE PR. LEOPOLD OF BURUNDI



REG. U. S. PAT. OFF.

BY APPOINTMENT TO H.M. THE KING OF ROMANIA



# MARSALA

**SUPERIOR EXTRA MARSALA**

CONTENTS 1 PT. - 6 FLD OZ. - ALCOHOL 18% BY VOLUME  
Produced and Bottled at MARSALA (Sicily) ITALY

By *Florio & C.*

Established 1833  
SOC. per AZ. VINICOLA ITALIANA  
MARSALA - ITALY

PRINTED IN ITALY

U.S. WINE & SPIRITS - A. ESTABROOK

Imported by: FLORIO WINES INC., NEW YORK, N. Y.





1957

MIRAFIORE



BAROLO

ITALIAN RED WINE

TENIMENTI DI BAROLO  
E SERRALUNGA D'ALBA

MIRAFIORE CANELLI (ITALIA)



*Asti Spumante*  
*Sparkling White Muscat Wine*

PRODUCED AND BOTTLED IN ITALY

FRATELLI CELLA  
TORINO - ITALY

CASA FONDATA 1865