

THE WINE AND FOOD SOCIETY OF MIAMI

The Bath Club

Twenty-third Dinner

May 11, 1966

Les Vins

Château La Dame Blanche '61
Taillan

Château Pontet Canet '61
Pauillac

Château d'Issan '53
Cantenac

Château Latour '49
Pauillac

Château Climens '29
Barsac

Le Diner

Huîtres en Tartelette Girondine

Consommé Double Bon Viveur

Mousse de Foie de Volaille
en gelée au Pauillac

Sorbet d'Abricots

Eutrecôte à la Bordelaise
Fond d'Artichant Crécy
Pommes Gaufrettes

Cêpes à la Bordelaise

Salade Médocaine

Fromage de France

Poire a la Rosa
Langue de Chatte

Café Noir

Host: Barry Ryan
Chef: Charles Rosa
Maitre d': Al Kuchta

To Mr. and Mrs. Jean Cruse

We honor tonight our special guests from Bordeaux, France. Mr. Cruse is a partner of Cruse and Fils Frères, proveyors of fine wines of France and particularly, the Bordeaux area. We also thank Mr. Cruse for his part in making tonight's wines available for this occasion.

W I N E N O T E S

CHÂTEAU LA DAME BIANCHE - 1961. This beautiful Chateau, just outside Bordeaux is the personal property of Mr. Jean Cruse. The vineyards which produce this excellent white wine used to be in the Graves district, but a french law slightly changed the border between Graves and Médoc and, since the vineyards are on the Médoc side, they cannot be called Graves. The wine has a distinctive Graves flavor, a flowering bouquet and a fine body.

CHÂTEAU PONTET CANET - 1961 This famous chateau has been in the Cruse family for over a century. Though the crop of this Bordeaux wine was small in 1961, this is probably the best vintage since World War II and Pontet Canet is a typical example of a great wine of a magnificent vintage: dark, full-bodied but not yet in full bloom. In a few short years it will mature into a great bottle of claret.

CHÂTEAU d'ISSAN - 1953 Another Cruse property, this chateau dates back to the XIIIth century. d'Issan has been a great favorite over the years in the English court. Tonight we're tasting 1953, a truly great vintage which has reached its prime. Unlike the wines of Pauillac, the wines of Margaux have a tendency to mature a little quicker and the 1953 d'Issan has all the qualities required of a great Bordeaux at its best - refined bouquet, distinctive, charm and beautiful color.

CHÂTEAU LATOUR - 1949 Here we have one of the four, first classified growths of the Médoc. 1949 is a great year, and Latour 1949 is a truly magnificent wine: superb dark color, soft and refined taste and a remarkable bouquet, make it an outstanding bottle. It has not yet reached its peak but the promise contained in the wine is there for every palate to witness and will give even more pleasure to those who can appreciate this perfect example of a great Pauillae, vintage wine.

CHÂTEAU CLIMENS - 1929 Climens is, with Coutet, one of the very best Barsac wines. It is sweet - but this richness is superbly balanced by a suitable amount of alcohol and the bouquet of the grape in its full ripeness and bloom. These wines acquire, with age, a color of old Brandy or sometimes a Madeira. In the famous 1929 vintage Ch. Climens has the color of topaz, the luscious taste of over ripe grapes on which the sun has bestowed a golden seal, and a bouquet of unmistakable greatness.

François Samazeuilh
Cruse & Fils Frères

MEMBERS OF THE WINE AND FOOD SOCIETY OF MIAMI

July, 1965
DINNER--MAY 11, 1966--BATH CLUB

<i>No Show!</i>			
2	Mr. Charles H. Baker, Jr.		Mr. Stephen A. Lynch, Jr.
	Mr. Harry Hood Bassett	4	Mr. C. D. McCormick <i>guests Dr. Mrs. Walton Smith</i>
	Mr. D. Pierre G. Cameron		Mr. John G. McKay, Jr.
	Mr. J. Laurence Carroll	2	Mr. James F. McKillips, Jr.
2	Mr. David C. Coleman, Jr.		Mr. Philip W. Moore
2	MR. + MRS. CRUCE <i>(Flower Guests) Id. by W&F Society)</i>		Mr. Hunter Moss
	Mr. Howard P. Cummings		Mr. David C. Neale
	Mr. J. Deering Danielson		Mr. Michael O. O'Neil
	Mr. Richard E. Danielson, Jr.	1	Mr. Daniel P. S. Paul
	Dr. Richard C. Dever		Mr. Richard B. Plumer
	Mr. F. Sennett Duttonhofer	2	Mr. James F. Redford, Jr.
	Mr. Douglas Erickson		Mr. Edwin J. Reeves
2	Dr. Edward F. Fox		Mr. John R. Ring
2	Mr. William C. Gaither	4	Mr. Barry Ryan <i>Guests Mr. & Mrs. Lee Brown</i>
	Mr. Theodore S. Gary		Mr. Willard Saulsbury
2	Mr. H. L. Gregory	2	Mr. Wayne F. Sessions
2	Mr. Conway Hamilton		Mr. W. Vass Shepherd
	Mr. Louis J. Hector		Mr. John L. Skinner
	Mr. R. C. Hector	4	Dr. Louis C. Skinner, Jr. <i>Guests Dr. Mrs. Ellen Schaeffer Ed Skinner</i>
	Mr. Arthur C. Hilmer	1	Mr. Wahl J. Snyder
	Mr. Lindsey Hopkins		Dr. Joseph S. Stewart
	Mr. M. Chapin Krech		Mr. Edward F. Swenson, Jr.
	Mr. William A. Lane, Jr.		Mr. Humphrey W. Toomey
	Mr. William C. Lantaff		Mr. Jacques E. Turner
2	Mr. Lawrence E. Lewis II		Mr. L. G. Wright
	Mr. F. William Ludington		Mr. J. Lockett Yawn, Jr.

14 members present

1 James Weharrick \$25.00
by Ed Skinner
35 Total Attendance

Cruse & Fils Frères
NÉGOCIANTS A BORDEAUX (GIRONDE)
ET A POMMARD (COTE D'OR)

Société à Responsabilité Limitée
au Capital de 1.000.000 de NF.

TÉLÉGR. : CRUSEFF-BORDEAUX

TÉLÉPH. 29.35.83

CODE A. B. C. 5° ED

CHÈQUES POSTAUX : 15.328

BORDEAUX

R. C. BORDEAUX 57 B 598

R. C. BEAUNE 57 B 66

124. QUAI DES CHARTRONS
BORDEAUX. LE 21st February 1966

Louis C. SKINNER, Jr. M.D. Esq.
401 Coral Way
Coral Gables 34
Florida

Dear Mr. Skinner,

Many thanks for your letter of the 17th regarding the Bordelaise dinner.

If you change the Lamproies into Lobster the range of wines has to be altered because one cannot serve 1961 PONTET CANET on the lobster. The only way you could solve this problem is by serving oysters to start with CH. LA DAME BLANCHE and follow with the consomme and then the Galantine with the 1961 PONTET CANET. Oysters is a speciality from our district as you know since they grow in Arcachon.

If you feel this is impossible you could try and serve the Lamproies which we could send you canned from Bordeaux. I asked Mr. DUBERN this morning and he tells me that one can would cost Frs. 6,50 (\$ 1,30) and serve two people. I feel that since you are serving small portions two cans could serve 5 or six people but this means sending over a minimum of 12 to 15 cans and I am wondering whether you will not have difficulties with your customs who I am told are rather difficult when it comes to importing canned food even sent as a gift ...

This is a matter for you to decide and we shall be able to help send the cans if you stick to the Lamproies. We shall send you a description of the wines and no doubt that aunt Brionne will provide you with a recipe or two for the sweet. The recipe for the salade Medocaine will also follow and as for cheeses they must be specially chosen for the wine. Here in Bordeaux we do not have any speciality of cheese and I suggest you serve a small selection of french cheeses which should include : BRIE one or two cheeses from Normandy such as LIVAROT or and PONT L'EVEQUE or just a good Camembert, a bit of ROQUEFORT and if you can find it a bit of CANTAL which is a medium dry cheese extremely good for tasting wine.

We look forward to reading you regarding the Lamproies, and remain at your disposal in case you wish further help,

Yours sincerely,


Francois SAMAZEUILH

February 16, 1966

Mr. Jean Cruse
Cruse & Fils Freres
124 Quai de Chartrons
Bordeaux, France

Dear Jean,

We are most elated and sincerely hopeful that you and Brionne will honor us as our guests for our Bordelaise dinner. I know you have not had an opportunity to answer Lee Brown's letter as yet--our letters may cross in the mails.

We had originally planned the dinner for April (to give the wines time to rest) but are moving it to May 11, in anticipation of your company. The dinner will be at the Bath Club (we believe they have the best chef in town) for members only and their wives, and limited to forty people. We are planning a feature publicity story with pictures for the Miami Herald and for use elsewhere.

Today, we had a talk with the chef at the Bath Club and worked out the enclosed tentative menu, chosen from the suggestions given me by Francois Samazeuilh, with the idea of sending it to you for comments, corrections, etc.

We usually start at 7 p.m. with aperitifs and we are thinking of Cassis with either Cruse Graves or Chaptis--and perhaps Framboise as well as Cassis. Dinner is at 8 p.m. Though the menu may look long, we serve small portions. Usually there is comment of both recipes and wines as we procede with the dinner. One thing I am sure of--the wines will be superb!

We would appreciate any help you and Francois can give us on the recipes. The first two courses we think we can handle, but we would like a recipe for the lamproies. Also we have a problem of getting lamproies. We have the Bordeaux canned ready-to-eat brand here, but the price is prohibitive. Could enough for forty people be shipped to us, canned, fresh or frozen? Perhaps they could be shipped as gift packages (under \$10.00 value) and we could reimburse you.

Next we selected Sorbet Apricot as a sort of taste freshener.

The main course would be Entrecote Bordelaise. We already have an authentic recipe for Bordelaise Sauce, direct from Bordeaux. With the Entrecote we chose Artichauts Clamart, as we can secure fresh artichokes here in May.

For the next course we will also need a recipe--we believe we can secure the cepes here.

The salad we chose from the 18 September Dinner of the Ban Des Vendanges. Again we will need the recipe to be authentic.

The cheeses are no problem, but perhaps you can tell us of one or two that are indigenous to the district, or that you would prefer.

Alors! Enfin, the piece de resistance, a sweet dessert specialite of Madame Cruse! Seriously, if we could have one or two of Brionne's recipes it would add measurably to the festivity of the evening--a fitting climax for our Bordelaise Dinner.

We usually make up our menu as a souvenir (8 by 11 folded) with the wines on the inside left page, each with a description of its heritage, characteristics as to bouquet, taste, etc. I know you can supply us with a few well chosen words on each wine.

You might be interested to know we plan, also, a Bordeaux Wine Tasting affair about a month in advance so that our group will be better acquainted with the great wines of Bordeaux. Hence, they will be the more appreciative of the Bordelaise dinner and your fine wines.

This letter may be long but I felt it would be better to give you as many details as possible. Naturally, Jean, we will be most indebted for your help, and hope that our needs are not burdensome.

Needless to say, we thank you most heartily and look forward to your joining us May 11. Sue and I were so glad to hear Brionne was coming too.

Very best personal regards

Sincerely,

Barry

BR:lp

Enclosures

Ch La Dame Blanche '01
(4 left) 2.10 x 8 \$16.80

Ch Nouvelle France '01
(2 left) 3.73 x 8 \$29.84

Ch d'Isaac '53
(3 left) 4.50 x 8 \$36.00

Ch Victoria '49
4 left 12.50 x 7 \$87.50

Ch Clemens '29
3 left 3 x 7.33 22.00

\$192.14

54 Bottles
34 Consumed at dinner \$195.87 w/ 7. Sac.
4 New consumed @ 20.75 to Barry
101.36 left over

Champs 11 x 2.12
23.34

\$317.98