



THE WINE AND FOOD SOCIETY

November 10, 1966

MIAMI, FLORIDA

C. D. McCORMICK
Secretary
ROOM 1119
117 N. E. 1ST AVENUE
MIAMI, FLORIDA

Fellow Members:

The Wine and Food Society announces its twenty-sixth dinner meeting which will be held on Tuesday, November 29th, at Le Cordon Bleu located on Federal Highway (U.S. #1) just north of Dania. This most attractive provincial style restaurant is now run by Mr. and Mrs. Harold Kaufman who employ a battery of foreign chefs to prepare their fine cuisine. They have reserved their entire facilities for the Wine and Food Society, and we can expect an excellent dinner featuring Belgian specialties accompanied by fine French wines.

Wives as well as single guests and couples may be invited for this very special evening, and the cost is \$20.00 per person inclusive. Seating will be limited to fifty (50) persons and small tables will be set so that you can plan your own dining group. Black tie for men and short formals for the ladies is the suggested dress. Aperitifs will be served at 7 o'clock and dinner promptly at 7:30 P.M. Allow 30 minutes driving time either by U.S. #1 or the Sunshine Expressway using the Dania exit.

If there is any likelihood that you will attend, it is imperative that reservations be made and paid for by Thursday, November 24th, which is the deadline. If unforeseen circumstances arise, refunds can be made by calling my office (Telephone 373-1242) not later than Monday, November 28th.

Looking forward to seeing you at Le Cordon Bleu on the 29th,

In vino veritas,

C. D. McCormick, Secretary

NOTE: We would like to have a few more recommendations for new members so an application form is enclosed for your convenience.

(Reservation Form)

Please detach and return no later than Thursday, November 24th to C. D. McCormick, Secretary, 150 S. E. Second Avenue, Miami 33131.

Enclosed is my check for _____ dollars made payable to the Wine & Food Society of Miami for _____ dinner reservations at \$20.00 each. I am bringing _____ guests. Members with sufficient credit balance need not send a check, but please indicate hereon how many guests you are bringing and enclose payment for them.

Signature: _____

THE WINE AND FOOD SOCIETY OF MIAMI

Twenty-Sixth Dinner

Le Cordon Bleu

November 29, 1966

Les Vins

Aperitif: Vin Blanc Cassis

Wehlener Sonnenuhr 1964
Spaetlese Orig. Kellerabzug
Wachstum S. A. Prüm

Meursault Genévrières 1964
Domaine de Lucenay
Coron Père & Fils

Volnay 1962
Coron Père & Fils

Chambolle-Musigny 1962
Coron Père & Fils

Chateau Coutet 1959
Barsac

Hosts: Mr. and Mrs. Jacques Turner
Chefs: Arnold Gottraux, Bernard Arbefeuille
Capitanes: Daniel Dardenne, Richard Danton,
Vincent Cutilli

La Cuisine au Pays des Belges

Les Moules á l'Escargot

Le Consommé St. Hubert

Les Ficelles Flamandes

Le Sorbet aux Airelles

Les Tournedos Brabançonne

Poteé aux Carottes Petits Choux de Bruxelles

La Salade Lorette

Le Camembert Masqué

Le Vacherin Princesse Paola

Le Moka

Les Sucrieries de Chez Bodet

WINE NOTES

Our wines tonight are on the light side and have been specially selected to accompany the delicately flavored cuisine of Le Cordon Bleu. They are all sound wines, but only two of them are estate bottled. The other three are simply Appellation Controlée but have been bottled and shipped by a negociant of high reputation and honesty. (Therein lies one of the secrets of sensible wine buying.)

Wehlener Sonnenuhr 1964, Spaetlese; Orig. Kellerabzug S. A. Prüm

Situated on the left bank of the Mittel-Mosel, Wehlen consistently produces good wine. Experts such as Fritz Hallgarten consider the Sonnenuhr vineyard to be the best site and with the name Prüm on the label one can expect something well above the average. Wehlener Sonnenuhr wines are well balanced and flowery, usually presenting a nice combination of richness and delicacy without being too sweet.

Meursault Genevrières 1964 Domaine de Lucenay; Coron Père & Fils

Meursault, noted chiefly for its white wines, is second only to Montrachet in fame. The Genevrières vineyard of 42 acres is rated next to Perrières in quality and its wines are of considerable distinction. They are, in common with others of Meursault, somewhat dry, green-gold in color, full bodied and have a racy flavor that is well balanced.

Volnay 1962; Coron Père & Fils

The wines of Volnay are light, very refined and considered to be the most delicately flavored of all the Côte de Beaune. Their overall quality is quite high and in good years they are soft and velvety with great breed. The 1962 Burgundies are maturing early and are considered by some to equal the more famed 1961 vintage - although they may not be as long-lived.

Chambolle-Musigny 1962; Coron Père & Fils

Consisting of 180 acres the vineyards of Chambolle-Musigny produce wines of elegance and distinction. They are the most delicate of the Côtes de Nuits and have a fine bouquet and softness. While Musigny and Bonnes Mares hold top honors in this area even the Appellation wines are of high quality making up in finesse what they lack in body.

Chateau Coutet 1959; Premier Grand Cru Barsac

Considered the classic prototype of Barsac, the wine of Chateau Coutet does not have the cloying sweetness that characterizes some Sauternes. It is distinguished rather by its smooth delicacy of flavor and fragrant bouquet. Whereas the 1959 red Bordeaux are still a puzzle, the white dessert wines have fully lived up to expectation as the finest of recent years.

December 1, 1966

Mr. and Mrs. Harold Kaufman
LeCordon Bleu
Dania, Florida

Dear Mr. and Mrs. Kaufman:

On behalf of the Wine and Food Society I would like to thank you and your staff for the very fine Belgian dinner which our group enjoyed at LeCordon Bleu on November 29, 1966. This was certainly an outstanding accomplishment and the food was elegantly prepared and presented in a most attractive manner. Likewise the service was flawless and everything has been subject to the most favorable comments from all of our members. This was the most successful and enjoyable of any of the twenty-six dinners which our Society has held thus far and you have the sincere appreciation of our entire group.

Let me add again my own personal thanks for an elegant dinner, artfully prepared and most attractively presented. Let me express my appreciation for the fine job by your entire staff. Needless to say, the Wine and Food Society looks forward to returning to LeCordon Bleu. With best regards, I am

Cordially yours,

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

LCS:me

November 12, 1966

Mr. & Mrs. Harry Kaufman
Le Cordon Bleu
Federal Highway U.S.#1
Dania, Florida

Dear Mr. & Mrs. Kaufman:

I have talked with Mr. & Mrs. Turner regarding the dinner to be held at Le Cordon Bleu. I am delighted that you will let us have one of our dinners at your fine restaurant and I am looking forward to it. I went over the menus and we have picked a tentative combination of things which would perhaps interest our members more. Please do not hesitate to change or alter according to what your interests are particularly regarding the vegetables. I thought it would be more interesting to have authentic Belgian specialties all the way through since your menus were in that direction and are quite nice. I will contact Jacques and Evelyn when I return from Washington next week and we would like to come up and go over the details with you and your chef.

Thanking you for your interest and with best regards, I am

Sincerely yours,

Louis C. Skinner, Jr., M.I

LCS/baf
Enclosure

Dinner List - Tuesday, November 29, 1966 - Le Cordon Bleu

MEMBERS OF THE WINE AND FOOD SOCIETY OF MIAMI

November 1, 1966

- | | | | |
|---|--|---|--|
| 2 | Charles H. Baker, Jr. ✓ | 2 | Stephen A. Lynch, Jr. ✓ |
| | Harry Hood Bassett | 1 | C. D. McCormick ✓ |
| | D. Pierre G. Cameron | | John G. McKay, Jr. |
| | J. Laurence Carroll | 2 | Hunter Moss ✓ |
| 2 | David C. Coleman, Jr. ✓ | | David C. Neale |
| | Howard P. Cummings | | Michael O. O'Neil |
| 2 | J. Deering Danielson ✓ | 1 | Daniel P. S. Paul ✓ |
| 2 | Richard E. Danielson, Jr. ✓ | | Richard B. Plumer |
| 2 | Dr. Richard C. Dever ✓ | 2 | James F. Redford, Jr. ✓ |
| 2 | F. Sennett Duttenhofer ✓ | | Edwin J. Reeves |
| 3 | Douglas Erickson ✓
(Dr. Gorman Hills) | | John R. Ring |
| 2 | Dr. Edward F. Fox ✓ | 2 | Barry Ryan ✓ |
| | William C. Gaither | 2 | Willard Saulsbury ✓ |
| | Theodore S. Gary | 2 | Wayne F. Sessions ✓ |
| 2 | H. L. Gregory ✓ | 2 | W. Vass Shepherd ✓ |
| 4 | Conway Hamilton
(Mr. & Mrs. Calhoun Harris) ✓ | 3 | Dr. Louis C. Skinner, Jr. ✓
(Dr. & Mrs. Jacobsen) |
| | Arthur C. Hilmer | 2 | Wahl J. Snyder ✓ |
| | Lindsey Hopkins | | Humphrey W. Toomey |
| | William A. Lane, Jr. | 3 | Jacques E. Turner ✓ |
| 2 | Lawrence E. Lewis II ✓ | | J. Lockett Yawn, Jr. |

25
81
56

~~51~~ Brian Hooker ✓

2 Dr. Oden Schaeffer ✓

Mr. Redford didn't come ✓
59

56

59

The Wine and Food Society of Miami

Twenty Sixth Dinner

November 24, 1966

Le Cordon Bleu

Les Vins (Chablis) Pouilly
(Fines)

Aperitif: Vin Blanc Cassis

Mosel *

Ch. Malartic-La Graviere 1961
Hogman Krauss

La Cuisine au Pays de Belge
DES BELGES

Les Moules à l'Escargot

Le Consommé St. Hubert

(Corton Charlemaque)

Meursault Genevrières 1961
Domaine du Lucenay
Bernard Corou

Les Fricelles Flamandes

Le Sorbet aux Airelles

VOLNAY '62

Chateau Misonis 1959
Margaux Magnoux

Le Tourne dos Brabanconne

(Salsifis à la crème) Potes aux Carottes
POTEE AUX CAROTTES
PETITS CHOUX DE BRUXELLES

Chamballe-Musigny '62
V. O. M. - Romanus

La Salade Forette

Charmes - Chambertin 1959
Joseph Drouhin

Le Camembert Masqué

(Chazyague) / Introduit Ch

Chateau Rayne Vigneau 1959
Sauternes

Les Fraises Fraiches
sauce Grand Marnier
LE VACHERIN PRINCESSE PAOLA

(Cordon Bleu Cognac)
Martel

~~Le Moka MOCHA~~
Le MOKA

Chefs

~~Gatelles Fourées~~
LES SUCRERIES DE CHEZ BODET

Maître d'

CHEFS ARNOLD GOTTRAUX
BERNARD ARBETEVILLE

CAPITAINES: DANIEL DARDENNE
RICHARD DANTON
VINCENT COTILLI

11/25/66

Harry:

I come up with 58 - left this message with J. Turner's sec'y.

Please note that Dave Coleman has put in for a table of six (6).

H. Markowitz, Esq.

is enclosed for your convenience.

(Reservation Form)

REC'D NOV 22 1966

Please detach and return no later than Thursday, November 24th to C. D. McCormick, Secretary, 150 S. E. Second Avenue, Miami 33131.

Enclosed is my check for 40 dollars made payable to the Wine & Food Society of Miami for 2 dinner reservations at \$20.00 each. I am bringing wife guests. Members with sufficient credit balance need not send a check, but please indicate hereon how many guests you are bringing and enclose payment for them.

11/22/66

*Reserve table for 6: Lyncks
Snyder
Colemans*

Signature: _____

H. Markowitz

PHONE 922-3519

STATEMENT

Le Cordon Bleu

RESTAURANT FRANCAIS

P. O. BOX 935
1201 N. FEDERAL HIGHWAY
DANIA, FLORIDA

December 6th

19 66

The Wine and Food Society
401 Coral Way
Coral Gables, FLA.

chrs. 29th, 1966

56 Gourmet Dinner
@ \$15⁰⁰ per person
inclusive of taxes and
gratuities

840.-

840.-

We Are Open Every Day — Seasonly From 5:30 P. M.

Le Cordon Bleu
RESTAURANT FRANCAIS
DANIA, FLORIDA



**THE
INTERNATIONAL
WINE AND FOOD SOCIETY**

MIAMI CHAPTER

January 28, 1971

TWENTY-SIXTH WINE TASTING

The David William Apartment Hotel in Coral Gables will be the site of our 26th Wine Tasting and Dinner on Sunday, February 14, 1971.

Bring your Valentine for wine tasting, starting at 6:30 P. M. on the roof pool-deck (weather permitting), with dinner promptly at 7:30 P. M. in the romantic 700 Club. Attire will be informal - cocktail dresses. Your host, Bryan Hooker, has arranged a delightful, light Sunday dinner fit for the occasion.

Please send in the enclosed card properly marked showing your intentions. The fare will be \$15.00 per person; check to be enclosed with the card. Deadline for reservations is noon Friday, February 12, 1971.

Sincerely,

Barry Ryan
Barry Ryan
President