

WINE NOTES

Ouzo Metaxa

This is the favorite Greek aperitif having a flavor of aniseed. Similar to the French Pernod, Turkish Raki and Spanish Ojen, all have the common quality of turning milky when diluted with water.

Retsina Cambas

Kokineli Cambas

In ancient days the Greeks sealed their wine jars with pitch which gave an alien taste to the contents. This resinous quality is reproduced today in the white wines known as Retsina and the reds called Kokineli. Needless to say this is an acquired taste.

Rosé d'Anjou - Royal de Neuville

This rosé from Anjou is a little different but some find it quite delightful and interesting. A bit on the sweet side, it is quite fruity and has enough bubble to qualify it as petillant.

Puligny-Montrachet, Clos du Cailleret, 1962 J. Drouhin

This wine plays second string to the great Le Montrachet, queen of the French white burgundies. The year is good, and the wine, a recent arrival in the United States, has travelled well. You may notice that the wine is slightly petillant, which means it has a slight bubble to it caused by carbonic gas produced during fermentation.

Gevrey-Chambertin, 1961 J. Drouhin

This well known red Burgundy is from an unclassified vineyard owned by the shipper. It has been in the United States for about a year during which time it has gone from extreme greenness to what it is now. It has the strength of flavor always associated with Chambertins, the most powerful of all burgundies. However, it lacks the viscosity of the next wine. Save some to compare one with the other.

Charmes-Chambertin, 1959 J. Drouhin

This one is rated just below Le Chambertin and Clos de Beze and is a recent arrival. It is also an old friend to Wine and Food Society Members. We have had '55's and '59's at previous dinners as well as tastings from Drouhin and other shippers. Compare it with the previous wine for bouquet, body and taste.

Mavrodaphne Cambas

This sweet Greek dessert wine is made from the Mavrodaphne grape and is fortified by the addition of alcohol. It is in some ways similar to Port or perhaps a Cream Marsala.

Metaxa

A grape brandy distilled in Piraeus which has its own distinctive flavor if well aged. Metaxa takes its name from the manufacturer and is probably the best of the Greek brandies.

Dr. Louis C. Skinner, Jr.



**THE
INTERNATIONAL
WINE AND FOOD SOCIETY
MIAMI CHAPTER**

November 12, 1971

Fellow Members:

The Wine and Food Society announces its forty-ninth dinner meeting for members, wives and guests which is to be held at Omar's Tent, 534 Arthur Godfrey Road (41st Street), Miami Beach on Monday evening, November 22nd.

Aperitifs will be served at 7:15 and dinner promptly at 8:00 p. m. Cost per person is \$12.50 or \$25.00 per couple. Black tie is in order for men and cocktail dresses for the ladies.

This is the first of several dinners planned for the coming year featuring ethnic cuisine of various countries. We hope that you will take advantage of this opportunity to enjoy some of the exotic food and wines of the Levant.

It will be appreciated if you return the enclosed reply card by Thursday, November 18th. If further information is desired please telephone 373 - 1242.

In vino veritas,

C. D. McCormick

C. D. McCormick, President



FOUNDER AND PRESIDENT ANDRÉ L. SIMON C.B.E.

The International Wine & Food Society

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Mr Louis C Skinner Jr. MD
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Coral Gables
Florida 33134
U S A

26 November 1971

Dear Louis

Thank you for your letter of 23 November and for sending us details of your Lebanese Dinner. I used to live there and got to appreciate their attitude towards food. I see you drank Domestica which I always enjoy.

With best wishes,

Yours sincerely

Claude Morny
Secretary



THE INTERNATIONAL WINE & FOOD
SOCIETY

Iranian Dinner

at

The Persepolis, 39 Kensington High Street, London, W8.



The Fare

Mast-O-Khiar

*Chopped cucumber with Iranian yoghourt
and dried mint*

Ashe Reshteh Soup

*Leeks, chick beans, lentil red beans and vermicelli
cooked in stock with fried onions, mint and whey*

Chelove Khoreshte Fesenjan

*Chicken cooked with grated walnuts and pomegranate purée
and served with rice*

Baghlava

*A pastry of grated almond, sugar, butter,
flavoured with cardamom and rose water*

The Drinks

Aragh

Beaujolais 1969 French Bottled

Chahy
