



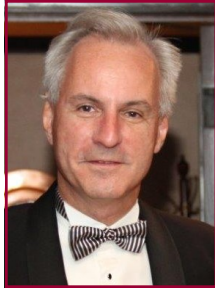
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Magnum

The Newsletter of the Montreal Branch of the International Wine & Food Society

May 2014

"I have the simplest tastes. I am always satisfied with the best"- Oscar Wilde



A Message from our President

Our 2013-2014 Season will be closing soon in June with our Black Tie at Beatrice. It has been once again the result of great team work.

Members do contribute a lot to this Branch and I would like to thank you all, Participants to our Events, Board Members, Volunteers, Wine Commentators, Photographers, Contributors to the Magnum, Event Organizers, Cellar Committee Members etc.

An exciting 2014-2015 Season is now being planned - see page 16 for more details.

We are fortunate to have a Wine Cellar established more than 30 years ago by Branch Members.

We can therefore drink during our events wine selected by present and past Cellar Masters and Cellar Committee Members; offering us quality wine at a better price and easier wine pairing.

We own over 600 bottles from all over the world. The Montreal Chapter continues to be the largest and more dynamic Branch of the IWFS America with 86 active members.

Thanks to all of you,

Louis Villeneuve

Editor's note



Our editorial season runs from October 2013 to May 2014. Five wonderful dining experiences, a weekend festival in Puerto Vallarta, a member's visit to the vineyards of Napa Valley and a Governors' meeting in Atlanta.

Thanks to everyone who sent in photos. Please do not hesitate to forward your own photos from events to add to our own.

The Magnum is the result of members participation. Your reviews and photos of each event make it happen.

The IWFS has a wonderful website, in which we participate. Please use it often, I am sure you will find it informative and useful www.iwfs.org

I have had the opportunity to participate in the International events, I heartily recommend it for the fine food, superb planning and camaraderie with fellow worldwide members.

And a special thanks to Ilandra and Agustina without whom you would not be reading this.

Do you know someone who may be interested in joining IWFS Montreal?

Extra copies of the Magnum are available to send by Internet or hard copy to your friends!

Please contact the Editor at m.lazar@iwfsmontreal.com



LE TAJ
11 NOVEMBER 2013
- BY THE MOTHER & DAUGHTER DUO
"DORIS AND VALERIE" MANZO -



Deeply entrenched in downtown Montreal for almost 3 decades, Le Taj is invitingly decorated with intricate figures embedded in simple modern lines and a glassed-in tandoor oven. Although it was clear that our group would have preferred having the restaurant closed to the IWFS to better accommodate our event from both a service and seating standpoint, the number of regular patrons in the restaurant that Monday night seems to attest to Le Taj's reputation.

We looked forward to tasting the plentiful variety of hors d'oeuvres and for the most part we were not disappointed. The spicy chicken Tikka, served with its contrasting sweet sauce and garlic shrimp more than made up for the samosas which some described as ordinary with a thick pie crust. These were paired with a Hungarian Grand Cuvée - with lots of nice mousse, small bubbles, crisp with notes of citrus and a medium body, it was a good match for assorted hors d'oeuvres as well as a bargain at \$ 13.

The next in a series of tastings brought us two Tandoori dishes: Atlantic Salmon and Leg of Lamb marinated in Indian Spices. While the lamb was extremely tender with hints of cloves and cardamom, it was unfortunately exceedingly dry and lost sitting on a barren dish. This was in stark contrast with the salmon and its balance of smokiness and delicate spices - possibly the best part of the dinner. Both dishes were accompanied by the Riesling The Dry Dam McLaren Vale 2012 Australia, which stood up well to the cardamom, but was not sufficiently chilled.



Raymond Landry, Sylvia Vogel, Carol Tanenbaum, Alexandre Lafleur, Lou Vogel and Amara Gelinas



Tandoori Leg of Lamb marinated in Indian Spices



Judy Wolfe and Maria-Elena Nochera Quimette

"Let food be thy medicine and medicine be thy food" – Hippocrates



Andrew Abdalla



Helen Valiulis

NEW MEMBERS!

Invited guests eventually become members... Invite your friends!

EDITOR'S NOTE: NOISE AND NOSE

We don't usually publish comments from our members, however, after receiving the same concerns voiced by a few sources, I am including the following missive received at our Editorial Board:

"In the past recent events, members were talking over fellow speaking members, while they were presenting the evening, presenting the staff of the restaurant or commenting on a wine. Let's respect those who fulfill these jobs for our benefit and to create the special evening we are sharing. They put in time and effort to make us all have an enjoyable and interesting evening. At Etat Major, our guest Sommelier had to stop several times for the conversation level to drop. None of us are innocent. That being said, let's all be more aware of our chatting while others are standing and presenting.

On another note, please remember wines have bouquets and food has aromas; let's not overshadow them with our perfumes and after shaves."

FORTIFIED WINES PURCHASE FROM MEMBERS:

As cellar master I am constantly on the search for products that will round out our cellar. At this time I am sending out a "call to arms" for **fortified wines** to be purchased by the "cellar."

Please think about what you have and how it might improve our cellar. We may combine yours with other members who have the same producer or vintage. Please contact me and help me make dessert courses stellar.

Carola Price, Cellar Master
c.price@iwfsmontreal.org

IFWS MONTREAL 2014 SCHOLARSHIP - FOUNDATION ITHQ



Anthony Guerra, Professional Training Coordinator, and Martin Rochette, recipient IWFS

IWFS Montreal is proud to announce the **IFWS 2014 Scholarship** was awarded to **Martin Rochette** during the **ITHQ** (Institut de Tourisme et D'Hotellerie du Québec) Annual Graduation Ceremony in April 2014.

In 2011 the IWFS Montreal created an annual scholarship to support outstanding students at ITHQ. IWFS Montreal provides \$500 which is matched by the IWFS Foundation providing the student with a \$1,000 grant. The award is given to the graduate with the best results in the regular program of ITHQ. Founded more than 40 years ago, the ITHQ is Canada's leading hotel management school specializing in tourism, hospitality, food service and sommelier training. It offers vocational (secondary level), technical (college level), advanced and university-level programs, as well as continuing education. The ITHQ also has a teaching hotel and two teaching restaurants, along with its research centre, the CER (Centre d'expertise et de recherché).

Dining at ITHQ is open to the public. Call ahead and reserve:
3535, rue Saint-Denis, Montreal (Québec), H2X 3P1
(514) 282-5120 hotel@ithq.qc.ca

"The discovery of a new dish does more for the happiness of the human race than the discovery of a star" - Jean Anthelme Brillat-Savarin

ÉTAT MAJOR
 4005 RUE ONTARIO EST
 M1W 1T1 - (514) 905-8288

Owned by the same group as members' favourite Quai des Général, our host Dominic Lallamand and his team have paired Norm's incredible wines with a stellar menu.

CANAPÉS
 Rillettes de truite à la tomate confit et basilic
 Raviole ouverte de homard en feuille de céleri-rave
 Ceviche de bar sauvage
 Calcaire 2013

MENU
 Tron mariné puis mi-cuit servi avec sa compote d'algues noires, tulle à la coloration et citron vert et petits champignons omelette confit au gingembre
 Cuvée Chardonnay 2012 - Cuvée L. Chardonnay 2012
 Tartare de canard aux pommes et chanterelles
 Cuvée Cabernet Franc 2012

Filet de veau de grain sur purée crémeuse au Mascarpone, purée d'oignons caramélisés, asperges croisées et jus au romarin
 Cuvée Pinot Noir 2012 - Cuvée L. Pinot Noir 2012

Gâteau Forest Blanc, chantilly chocolat blanc, cerises confites, espuma grilote
 Cofee - Tea

Norman Hardie Winery

ÉTAT MAJOR
8 APRIL, 2014
- BY JEAN-PIERRE JOLIN AND ARTHUR YELON -



Jean-Pierre Jolin

Arthur Yelon

On Tuesday, April 8th, 2014, the branch held a tasting and dinner at the restaurant ÉTAT MAJOR, with wines and commentary provided by Norman Hardie, proprietor of the Norman Hardie Winery, in Prince Edward County, Ontario. Norm began his life in wine as a sommelier in Toronto. Since he is

a longtime friend of Arthur's daughter, he supplied Arthur with Oregon Pinots during that time, and Arthur was impressed by the quality and by the prices of the wines, and thus, by Norm's expertise. Jean-Pierre's acquaintance with Norman is more recent. As preparation for becoming a grower (a "farmer"), Norman spent a number of years working in Oregon or Burgundy during their warm seasons, and in South Africa and New Zealand during theirs. After looking around the world for appropriate terrain of clay and limestone, he decided that close to home was where he wanted to be, even though this requires burying the vines for the winter. All of the wines are fermented with vineyard yeast, rather than with international yeasts, available commercially.

On arrival, we were greeted with the aperitif wine, Calcaire 2013 (\$23). The wine is an (unusual) blend of Chardonnay, Pinot Gris, Riesling, and Melon de Bourgogne. As each is harvested and crushed, it is allowed to settle, with the clear juice kept for fermentation and the large lees rejected. Instead of slicing between the two, small layers of fine lees of each are assembled and fermented together. The name, Calcaire (limestone), is an indication that Norm considers that it displays the terroir. With its crisp and fresh flavours, we thought it went very well with the very tasty canapés of Rillettes de truite à la tomate confit et basilic, Raviole ouverte de homard en feuille de céleri-rave, and Ceviche de bar sauvage. Almost everyone seems to have enjoyed the canapés, while the wine was not a total crowd pleaser, considered by some as "too dry".



Lou Vogel, Alex and Annie Mersereau



Helene Labrosse and Georges Villeneuve



Arthur Yelon, Norman Hardy and Margaret Keene



Maria-Elena Nochera-Ouimette & Pierre Allard



For those who missed out!

ÉTAT MAJOR

4005 RUE ONTARIO E., MONTREAL, QC H1W 1T1 - (514) 905-8288

WWW.ETATMAJOR.CA // RESTO@ETATMAJOR.CA

The Indian tasting continued with a series of dishes beginning with Creamy Chicken Butter Curry, that was nothing special, together with Sag Paneer Curry (spinach & Home Made Cheese) - a sumptuous dish which was a big hit at our table, served with a delicate & flavorful Pulao Saffron Rice & Tandoori Vegetables. The portions were far too small for tables of 6, but fortunately, this allowed room to sample the medley of infused Nan Breads.

Two wines were served due to the limited number of bottles available: The Sauvignon Blanc 2011 & Shiraz 2011, both from the Sula Vineyards Nashik India. While still in its relative infancy, the first Sula wines released in 2000, were widely acclaimed as India's best white wines. The Sauvignon we sampled was said to "dance in the mouth", while the spiciness of the Shiraz was fragrant, elegant, smooth and tended to set off the dishes reasonably well, but lacked the character of an Australian Shiraz. A Burgundy was also served as a third wine, which some say complimented the meal the best, but our table did not sample any. Several comments received described having three different wines as an eclectic experience, while others say it was just confusing in light of the variety of the dishes with their blend of spices, creams and Paneer cheese.

The meal ended on a high note with a fabulous sweet fix of Gulab Jamum, a sinful homemade honey doughnut, beautifully contrasted with Kulfi, a textured pistachio ice cream bursting with nutty flavor.

Thank you to the organizers - "The Two Louis' " (Vogel and Villeneuve)!



Helene Labrosse and Georges Villeneuve



Creamy Chicken Butter Curry - Sag Paneer Curry



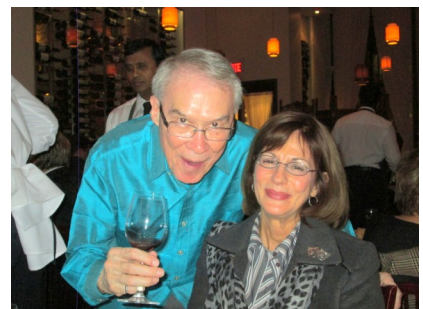
Le Taj owner and Lou Vogel



Margaret Keene and Mark Lazar



Raymond Landry and Carol Tanenbaum



Ted Pearson and Lorraine Vezina



For those who missed out!

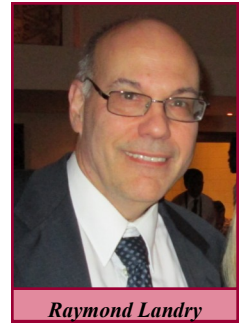
LE TAJ

2077, STANLEY STREET, MONTREAL, QC H3A 1R7 TEL.: (514) 845-9015

WWW.RESTAURANTLETAJ.COM // INFO@RESTAURANTLETAJ



LE CLUB CHASSE ET PECHE 9 DECEMBER, 2013 - BY RAYMOND LANDRY -



Raymond Landry

Le Club Chasse et Pêche, one of the finest restaurants in Montreal, is located in the heart of Old Montreal in an ancient building. From the moment we entered the restaurant, we knew it was going to be a special night, we could sense it from the cozy atmosphere and the elegant dress. Being a new member, I knew a few of the regular people, but there were some new faces to meet; so, I went around and chatted with a few of them, including the guests. The evening was looking to be as sparkling as the *Thorn-Clarke Sandpiper* which was served with the canapés and cocktails.

By 7:45 pm, everybody was seated in anticipation of the up-coming meal. We found ourselves in fine company but in a rather remote area of the restaurant. Consequently, after the meal, when the guests meet with the chefs who prepared our meal, we did not have a clear view of them. Therefore, we could not bring with us the memories of their faces. Had they seen ours, I think they would have known without fail how delighted we were.

As a matter of fact, the food was delicious. Ten to twelve people filled out the survey (sent by IWFS to our computer at home) the evening of the meal while we were still seated at our table.

In any case, twelve people out of twelve found the *Bœuf de Kobé et Homard Poché au beurre blanc* delicious and gave it the highest ranking there is. I myself found it absolutely delightful. When was the last time every guest in a room agrees on one matter of taste?

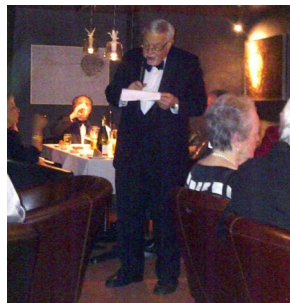
The service was impeccable. Explanations were given about every dish. The cutlery was changed as needed and no glass of wine stayed empty for very long unless you declined the staff's offer to drink more.

Thanks to the staff of *Le Club Chasse et Pêche* and Lou & Sylvia Vogel for an exceptional evening.

As the meal was approaching an end, I felt I had gone to the gastronome's heaven and was feeling as mellow and tender inside as the food that had been served to us. My first time at *Le Club Chasse et Pêche* but for sure, not the last!



Valerie and Doris Manzo, Paul and Jewel Lowenstein and Mr. Levy and guest



Barry Shiller



2005 Aloxe-Corton



Staff of *Le Club Chasse et Pêche*



For those who missed out!
LE CLUB CHASSE ET PECHE

423 RUE ST-CLAUDE, MONTREAL, QC H2Y 3B6 - (514) 861-1112
WWW.LECLUBCHASSEETPECHE.COM

There followed a tasting of three 2013 white wines: Riesling (\$21), Pinot Gris (\$25), and Melon de Bourgogne (\$19), aka “Muscadet” in the Loire. Jean-Pierre’s favorite was the Melon, which opened as it warmed in the glass. Arthur was not sure, since Norm promised that the Pinot, which had not yet been bottled, will develop perfume. Both agreed that the Riesling had too much residual sugar for our tastes, despite its richness and slatiness.

The meal was accompanied by wines of the 2012 vintage. The Pétoncles poêlé sur crème de poireaux et emulsion de safran was delicious, and the sauce was rich. It was appreciated by virtually everyone present. It was served with two Chardonnays, the County (\$39), sourced from the several vineyards in the county, and the Cuvée L (\$69), a blend of Prince Edward and Niagara grapes. JP enjoyed both, but found the first a bit too woody, with the second presenting balance and finesse and great potential in 5+ years. AY thought that they were not showing much, but agreed that they would develop well. A few days later, we had occasion to taste the Norman Hardie 2008 unfiltered Chardonnay, presumably closer in its origins to the County than to the Cuvée L. It had indeed developed very well, and was thoroughly enjoyable.

The Tartare de canard aux pommes et chaterelles, spicy and elegant, was enjoyed by all present. It was accompanied by the Cabernet Franc (\$25), with County fruit, and 9.9% alcohol. JP found it to be well made, with typical flavours of Cabernet Franc: green vegetable, red fruit, acidity, and a bit green in the finish. AY found it tannic and young with cigar box odour and fruit. Both of us enjoyed it, which was not true of all those participants who provided comments. Norm told us that it needs five years to come into its own.

The two best wines of the evening were the Pinot Noirs, a County (\$39) and a Cuvée L (\$69), 60% Niagara. They were served on a very tender and delicious Filet de veau de grain sur polenta crémeuse au Mascarpone, purée d’oignons caramélisées, asperges poêlées et us au romarin. For JP, the County was his favorite for drinking now, with its red fruit-cherry flavour, well balanced and presenting a lot of finesse. For AY, it is very good now, but will improve over the next few years. The Cuvée L., too young now, presented concentrated flavours of cassis and chocolate, but quite tannic, and should be allowed to age for at least five years. While the Cuvée L. is more refined than the County, we both felt that it was the County which was the best buy of the evening, and decided to buy some. For JP the two Pinot Noirs from Prince Edward County could be mistaken for Burgundies in a blind tasting.

The participants’ reaction to the dessert, Gateau Forêt Blanche, Chantilly chocolat blanc, cerises confit, espuma griotte, probably depended upon how rich they like their desserts. It was very rich. The consensus was that the food and service at l’État-Major were excellent, but a number of participants commented on the noise level. JP described it as unbearable. Everyone was grateful to Carola Price and Pierre Allard for putting together a great evening.



*Laurrel Wolfe, Sylvia Vogel,
Norman Wolfe, Eunice Mayers*



Carola Price and Lilian Shiller



Enjoying the evening



*Staff of Etat Major–
Award Presentation*

“Wine has been a part of civilized life for some seven thousand years. It is the only beverage that feeds the body, soul and spirit of man and at the same time stimulates the mind...” – Robert Mondavi

NAPA VALLEY
OCTOBER 2013
-BY JOEL A. PINSKY-



Joel A. Pinsky

Rhoda and I last visited California's Napa and Sonoma wine regions some twenty years ago when we enjoyed their rosters of sophisticated hotels, restaurants and, of course, their wonderful winelands.

This year, we decided to revisit the area and we found it as enchanting and as endearing as we last remembered. Over the years, the area has evolved substantially. In particular, St. Helena has now become a place of stylish and sophisticated restaurants and boutiques. As long-time members of IWFS, we had a dual interest in our visit, namely, to enjoy the abundance of good food that the various restaurants offer and, of course, to tour the various wineries and partake in their offerings to the extent that we could. As time did not permit an extended tour of Sonoma, we concentrated on St. Helena where we followed the traditional Route 29 as well as the Silverado Trail which more or less parallels Route 29.

During our tour, we stopped and sampled the offerings from many different vineyards but the ones that impressed us the most were those from Beringer, Heitz Cellars, Frog's Leap, Grgich Hills, Opus One, Clos du Val, Screaming Eagle, Caymus and, specifically, Stags Leap Winery. In the latter case, one must be

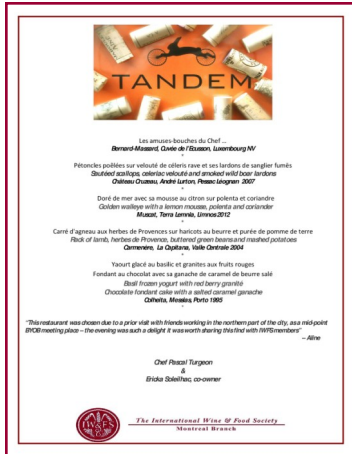


careful inasmuch as the renowned district of Stags Leap contains over 18 wine growers. One in particular, Stags Leap Wine Cellars which is owned by Silverado Vineyards and bears no relationship to Stags Leap Winery is off the Silverado Trail and well worth a visit not only to view the 19th century mansion but also to enjoy an unhurried personalized tour.

All of the wine growers charge tasting fees which is a substantial change from that of our last visit when tasting was gratuitous. The various offerings are wonderful and the Napa Valley, of course, is mostly renowned for Cabernet Sauvignon and Chardonnay. However, anything from Merlot to Shiraz to Riesling to desert wine is available depending on one's preference and palate.

To review my impressions of our numerous tastings at the various vineyards would take more space than I am allowed. Suffice to say that one should come prepared to imbibe.

*"The preparation of good food is merely another expression of art,
one of the joys of civilized living"*



TANDEM
27 JANUARY, 2014
 - BY MARK LAZAR -



Villeray is a well established “cartier ruelle” style Borough in the northern part of Montreal becoming a town in 1896 and annexed to Montreal in 1905. It has a long tradition of culinary excellence with small boulangeries and chef owned restaurants. Aline Belanger has been enjoying Tandem for some time and introduced us to this very special Southern French Bistro style restaurant. Chef Pascal Turgeon and his partner Erika Soleilhac provided us with a warm family experience on this cold January night.

Upon entering from the cold, we were offered a glass of Bernard-Massard, Cuvée de L’Écusson, Luxembourg NV. It went well with the Canapes, but did lack a bit from being exceptional. The Canapes were plentiful and the “beef lollipops” as someone referred to them, “were sensational”.

The First course of Scallops were delicious with a perfect sauce. The Chateau Cruzeau was an excellent selection and went with it perfectly.

Next was a Dore de Mere with a lemon mousse, polenta and coriander. There were some comments that the fish could have been seasoned a bit more, but I found it to be tasty and the polenta was great. There was a comment about adding salt, but I did not find that to be the addition required. In fact everything was perfectly salted.



Jean-Pierre Jolin



In from the cold



Tandem Award Presentation



Champagne to start- Bernard-Massard, Cuvée de l’Écusson, Luxembourg NV



Alex Merseaur, Margaret Keene, George Remus



Vania Degregorio, Mark Lazar and Illandra Page

**“Anybody can make you enjoy the first bite of a dish, but only a real chef make you enjoy the last”-
 Francois Minot**

The Muscat may have been a bit too flavored for the fish, but still full. The rack of lamb was outstanding. My personal favorite dish of the evening. A large thick cut racks done with a perfect heat, hearty mashed potatoes and green beans; the plate was prepared in a traditional manner and presented in a full portion. It is hard to do a serving for 40+ patrons all at the same time, but Pascal achieved this. The wine selected, a Carmenere La Capitana Valle Centrale 2004, was acknowledged by most in the survey as a perfect choice

The desert was a duo of Basil frozen yogurt with a red berry granache and a fondant au chocolat with a salted caramel ganache. The presentation was beautiful and the perfect comment was that it left everyone wanting more.

The Colheita Messias Porto 1994 is almost always a great choice.

The responses to the survey were universal in complimenting the restaurant service, the friendliness of the staff, the food and the presentation.



Thanks to Aline Belanger for allowing me to assist her in this evening, to George and Louis for suffering through a few tasting nights with us and especially to Chef Pascal Turgeon, his partner Erika Soleilhac and the wonderful staff of Tandem for making it such a special event. And the finest compliment to an evening is hearing from the members say “I would absolutely recommend this restaurant”.



Barry Shiller



Ted Pearson, Louis Villeneuve and Lorraine Vezina



Kasey Cree, Joel Pinsky, Janet Rankin-Hambleton, Pierre Allard & Terri Sheiner



Brenda Jolin and Pierre Allard



Rack of Lamb



Barry Shiller, Ted Pearson, Aline Belanger, Andrew Abdalla, Louis Villeneuve, Arthur Yelon, Lorraine Vezina.

For those who missed out!

TANDEM

586 VILLERAY, MONTREAL, QC H2R 1H6 - (514) 277-3339

WWW.RESTAURANTTANDEM.COM // TANDEMRESTAURANT@GMAIL.COM

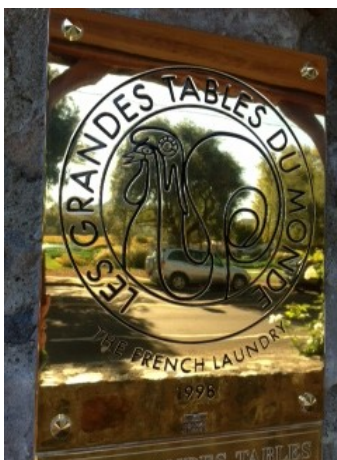
We have some Napa Valley favorite resorts which range from being moderately costly to quite costly. However, I highly recommend that one should consider any one of the Auberge du Soleil, Meadowood or the Poetry Inn. The Auberge du Soleil is a blissful resort terraced into a hillside overlooking the Rutherford vineyards and has a superb restaurant and offers a varied menu of wine country cuisine, essentially a combination of California ingredients and Mediterranean techniques and flavors. I can't think of a few things in life that are more pleasant than lunch on its sunny terrace.

Meadowood is slightly larger yet nonetheless distinctive in its way as it is set on a large wooded estate with clusters of dormered cottages spread throughout the property. We were excited that we would be eating at The Restaurant in Meadowood as the chef has recently garnered three Michelin stars for his superlative cuisine. We were unable to get into the French Laundry so this was to be our consolation prize. Unfortunately, it turned out to be anything but as the food and presentation was sparse and overly pretentious and definitely not recommended. The Poetry Inn is situated in the Stags Leap district and enjoys a glorious hilltop location that affords unforgettable views of the meadow below.

We had a wonderful dinner at the Bottega Restaurant which is in Yountville as are several recommended restaurants other than the French Laundry which is also in Yountville. I would mention the Bistro Jeanty, Etoile and Redd as good alternatives if one is not able to get into the French Laundry.

Another restaurant would be one that we tried in St. Helena called Terra, which is housed in a rustic stone building off St. Helena's main street. The food is delicious and embodies California cuisine with Asian accents. The wine list is full of interesting wine bottles and the staff at Terra is exceptionally knowledgeable.

After 3 delightful days, it was time to leave the area and as we did so, we were already planning our next trip back.



French Laundry



October in Napa



Vintner - Joel



Rhoda Pinsky



***“Accept what life offers you and try to drink from every cup.
All wines should be tasted; some should only be sipped, but with others, drink the
whole bottle.” - Paulo Coelho***

BOARD OF GOVERNORS OF THE AMERICAS ATLANTA

23-26 APRIL, 2014

- BY MARK LAZAR -



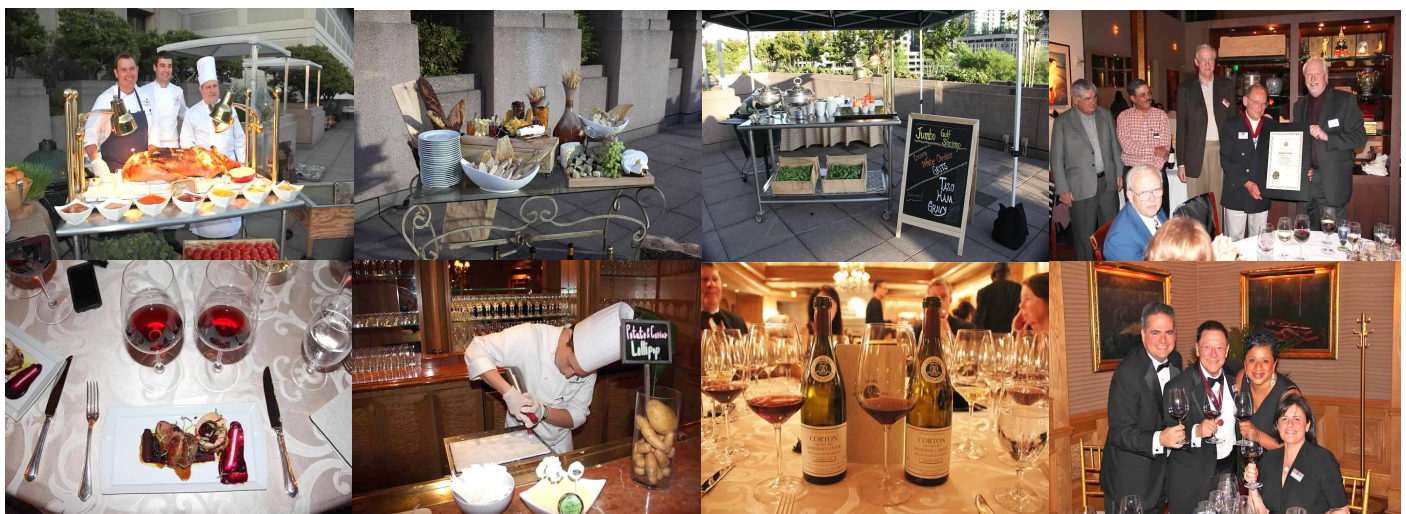
Dwight Catherwood, Janet Rankin Hambleton and Mark Lazar

Janet Rankin Hambleton, Governor, and Mark Lazar, invitee recently attended the IWFS Board of Governors of the Americas at Atlanta, Georgia.

The meetings took place at the Four Seasons Hotel over a three day period. The topics ranged from Branches and Resources to E-commerce, to Festivals and Events to Finance to the re-incorporation and restructuring of the IWFS International, and included excursions and visits around the city for the companions. We all spent Friday afternoon at the world famous Atlanta Aquarium.

The days may have been business, but the meals were gastronomic events. The Atlanta branch planned and hosted each meal. Carli Franceschi and his hard working member-hosts created memorable wine and food experiences around every meal. The arrival dinner on the patio of the Four Seasons had 6 chefs and was highlighted by a slow roasted suckling pig. Hard to believe, but each evening was even better than the previous. On Thursday we enjoyed one of Atlanta's iconic farm-to-table restaurants, the Woodfire Grill; on Friday we had an alfresco style lunch at Pasta da Pulcinella and dinner was at the internationally renowned Thai restaurant Nan. Saturday concluded with the Black Tie Four Seasons Gala Dinner. The Theme was The Seas, The Skies and the Land, all presented as duelling duos, including two similar wines for each course. Starting with King Crab and Crab Salad, to Oven Roasted Duck and Duck Confit, finishing with Coal Roasted Bison and Tobacco Braised Short Ribs. There was an intermezzo of Caviar Potato Lollipops created with Molecular Gastronomy. The desert featured a Chocolate Bread Pudding Waffle paired with a 1982 Don Pedro Ximenez Gran Reserva, from Bodegas Toro Albala.

What an experience at all levels, and my thanks to Janet and the BGA for having me as their guest. We are indebted to Dave Felton for excellent planning and to Carli Franceschi, his family and the participating members of IWFS Atlanta.



"Wine makes every meal an occasion, every table more elegant, every day more civilized."

- Andre Simon



SCARPETTA
10 MARCH 2014
 - BY NICOLE FORBES -



Nicole Forbes

An attractive restaurant offering a pleasant ambiance decorated with simple brick walls and banquettes. The idea of a coat check as we arrived was great. The staff was very accommodating and friendly. A perfect way to start an evening.

Most enjoyed the bouchées during the Apéro unfortunately the choice of wine (Brachetto - Castello del Poggio Rosa NV - Piemonte) was not appreciated, 81% of the guests found it too sweet it reminded me of a fizzy Kool-Aid. It is to be noted that not everyone enjoys sweet wines and that there should be an alternative.

The sfizi (mise en bouche)

The combination of lightly grilled tuna and pistachio served with a refreshing blood orange and fennel salad was quite lovely and the Semillon (Loan Estate 2004 - Barossa Valley- South Australia) complimented it, but as many said at my table: this wine could not be served only as an apéritif.

Primi

The paccheri with aubergine, tomato et ricotta sale was, as it says in the title quite salé, maybe a bit too much. Most found it interesting and quite good, while the Barolo (del Bussia 2004- Fenocchio -Piemonte) could stand a few more years of maturity, but according to the survey it was very well received.



Rhoda Pinsky, Pierre Allard, Charlene Laprise, Joel A. Pinsky, Nicole Forbes and Reg Weiser



John & Leslie Breitner, Brenda & Jean-Pierre Jolin, Joel Silcoff, Barry & Michelle Shiller



Louis Villeneuve, Alberto Beniste, Corinne Sommers, George Remus, Raymond Telio, Judy Wolfe & Andrew Abdallah



Arriving



Grilled Tuna with Pistachio



Candi Shatlla and Arthur Yelon



For those who missed out!

SCARPETTA

4525, PARK AVENUE, MONTREAL, QC H2V 4E4 - TEL.: (514) 903-4447

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Secondi

The Osso Buco sur couscous was delicious, cooked to perfection and the idea of adding a little spoon in the bone marrow was a great touch. The dish was thoroughly enhanced by the 2004 cépage of the Barolo (Nebbiolo - Barolo del Bussia 2004 - Giacomo Fenocchio - Piemonte)

Dolci

The chocolate torta with pistachio and the Sorbet, always a great combination. Again, according to the survey, this dessert was a success. However the accompanied Merlo (Pago Del Vicario 2010 - Castilla la Mancha - Espana) was not.

One comment that caught my attention was: “an absolute shame that not one Sicilian wine was served with such a beautiful authentic dinner”.



Osso Buco

The evening was lovely, beautifully organized, many thanks to Louis and George for taking such care with all the details. We also felt that the very efficient staff enjoyed our presence.



Doris and Valerie Manzo, Ted Pearson and Helen Valiulis



Pierre Allard, Candi Shatilla, Susan Romoff



Rhoda Pinsky, Raymond Telio, Joel Pinsky and Corinne Sommers



Helene Labrosse, Georges Villeneuve, Suzanne Romoff, Briant & Lilian Shiller, Harvey Romoff



Arthur Yelon



Staff of Scarpetta - Award Presentation



“The preparation of good food is merely another expression of art, one of the joys of civilized living” - Dione Lucas

BGA PUERTO VALLARTA GREAT WEEKEND ESCAPE - NOV 2013 - BY MARK LAZAR-

This past November, Janet Hambelton, Vania and I, and 33 other adventurous souls from as far as New South Wales, Australia, Canada, Cayman Island and ten U.S states, joined for an IWFS “Great Escape culinary event and four day guided tour” prepared and conducted by Sherry and Frank Knott, of Seattle, WA. Over the past five decades, Puerto Vallarta has evolved into a prosperous, mid-sized city, and one of Mexico’s preferred ocean-front destinations. It is situated in the center of the spectacular Banderas Bay.

This week was the 50th anniversary of Tennessee Williams, “The Night of the Iguana”. The star-studded cast included Elizabeth Taylor, Richard Burton, Ava Gardner and Deborah Kerr. The movie became the tenth highest grossing film in the 1964, thus putting Puerto Vallarta on the global radar forever. Fireworks were lit on the beaches every night.

Our first stellar lunch was at the famous Four Seasons Punta de Mita, north of P.V where we enjoyed an ocean front traditional Mexican buffet on the beach. Dinner was at Porto Bello on the Marina with the biggest Osso Bucco and a filling Linguine a la Mare, all the while serenaded by Mariachis. Our second lunch was South past Mismaloya to Le Kliff restaurant which offered spectacular ocean views.

Dinner was at the world famous Café des Artistes. We sat underneath the stars on terraces filled with plants, flowers and objects d’art. We enjoyed Beef Carpaccio, soft Shell Crab Salad, Roasted Sea Bass and Filet Mignon paired with excellent wines and the owner joined us for dessert.

On the last day I played golf with 7 others from the troupe and then we joined everyone at the Marina Golf Club clubhouse for a tasting of Mexican wines. Our final goodbye dinner was at Sonora Prime Grill.

Sherry, along with her husband Frank, organized and hosted an amazing four days and gave us an irreplicable taste of Puerto Vallarta and its surrounds. Thank you Sherry and Frank for a perfect IWFS “Great Escape”.

(With semi plagiarized apologies to Bill Sherman and Adrienne Boersma)



*“Food- taken to support life, Wine-
taken to enrichen life, Food and Wine- taken to fulfill life”*

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SAVE THE DATE FUTURE EVENTS**

JUNE 9, 2014 BEATRICE (formally Bice) - BLACK TIE Hosts: John Breitner & Louis Vogel	SEPTEMBER 22, 2014 IMPASTO Hosts: Michele Julien & Brenda Jolin	DEC 8, 2014 MAISON BOULUD AT THE RITZ Host: Pierre Marc Lariviere & Louis Villeneuve	APRIL 13, 2015 WINE TASTING Hosts: Carola Price Jean Pierre Jolin
AUGUST 17, 2014 AUGUSTE (SHERBROOKE) Hosts: Aline Belanger & Mark Lazar -VINEYARD STOP- Hosts: Pierre Marc Lariviere & Carola Price BUS LEAVES AT 10AM	OCTOBER 21, 2014 L'ORIGINAL Hosts: Carola Price Pierre Marc Lariviere	JANUARY 26, 2015 DAMAS Hosts: Rhoda and Joel Pinsky	MAY 11, 2015 LE PAVILLION NANPIC Hosts: Janet Hambleton
	NOVEMBER 10, 2014 CAPPANINA Hosts: Janet Hambleton & Mark Lazar	MARCH 9, 2015 APOLLO CONCEPT Hosts: John Breitner & George Remus	JUNE 8, 2015 FOREST AND STREAM CLUB BLACK TIE Host: Jean-Pierre Jolin

*****INTERNATIONAL*****

FESTIVALS AND FEASTS

- BGA RHONE RIVER CRUISE - June 8th-15th, 2014**
- APZ AGM WEEKEND (TAIPEI) - November 14th-16th, 2014**
- APZ INTERNATIONAL FESTIVAL (MELBOURNE) - November 11th-15th, 2015**
- APZ REGIONAL FESTIVAL (KYOTO & TOKYO) - TBA**
- BGA REGIONAL FESTIVAL (SONOMA) - TBA**
- EAC INTERNATIONAL FESTIVAL (LONDON) - TBA**

GREAT WINE AND FOOD COMMENTARY

VISIT THE IWFS INTERNATIONAL BLOG - blog.iwfs.org

A weekly addition is "blogged" by our Honorary President Sid Cross.
Have a look, we think you will find them interesting, informative, and will stimulate discussion.
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