



Magnum

0008 - Nov 2014

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

"Drinking good wine, with good food in good company, is one of life's most civilized pleasures" - Michael Broadbent



A Message from our President

Dear Members of the IWFS Montreal Chapter:

I am writing my column as we still have one event to do before the end of 2014 and I look back at 2014 and I trust that we can all be very proud of belonging to such a great group!

Our Branch has over 51 years of activity and is recognized as one of the most dynamic of the IWFS Chapters. Janet Rankin-Hambleton was on the Board of Governors of the Americas for several years. Mark Lazar has now joined this exclusive Board – Congratulations Mark!

The Magnum, under the leadership of editor Mark Lazar, is a great proof of this dynamism and thanks to all our members for your participation in writing reviews of our Events and relating your Wine Trip Travels and taking photos.

Not only the work of all of the volunteers are required to make us successful - believe me there is a lot of work to keep us alive and well – your participation in the events and your enthusiasm in suggesting events, in bringing your friends and in engaging your friends to become new members is the key to the Montreal Chapter.

I would also like to welcome Leslie Breitner to the Board.

Before I wish you the best for 2015, I would like to strongly encourage you to attend our Annual December Black Tie – a great event, this year at the Sofitel Renoir with Burgundy wine, Truffles and an exceptional menu prepared by Chef Olivier Perret at the Renoir.

Louis Villeneuve

Editor's note

6 months are consumed so fast when spent dining and wining and enjoying our IWFS Montreal friends. Our 5 wonderful events from May through October 2014 were well attended. We thank the reviewers and the photographers.



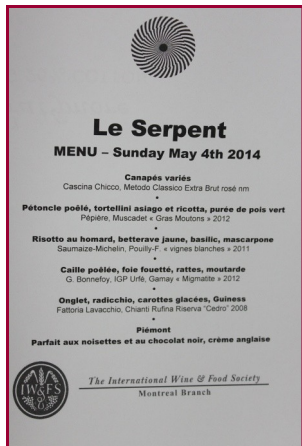
We have also included some wonderful International events enjoyed and coming; 2 weeks eating and dining from Lyons to Marseilles, a Governors meeting in Chicago and our own August 2015 "great weekend" in Prince Edward County, Ontario.

The Magnum is the result of member 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

We have had wonderful experiences joining the International IWFS community. I recommend it for the traveling experience, the fine food, superb planning and camaraderie with fellow worldwide members. Please note the list of upcoming International events on the back page. Please contact me directly if you are thinking of participating and require some information.

As always, a special thanks to Illandra and Agustina, without whom you would not be reading this.



LE SERPENT
4 MAY 2014
- BY BOB MAYERS -



Organized by Candi and Eric Shatilla (with a helping hand from George and Louis), the May 4, 2014 IWFS dinner at Le Serpent was a resounding success, dubbed by many as the best IWFS dinner in a long time. Located on Prince Street, in an old foundry building which was derelict for years, the restaurant has a high ceiling and a minimalist black and white décor which is quite striking and sets the scene where the food and the wines are the focal points.

Calling a restaurant “Le Serpent” (The Snake) is not a name you would think of as conducive to fine dining. It turns out that if you look at the building from the outside (which is scruffy enough as it is) visible on the roof are still many pipes left over from the foundry days. Because these pipes looked a bit like a bunch of snakes, the inhabitants of the neighborhood began to call the building “Le Serpent” and the name stuck. The Chasse et Peche Group decided to keep the name when they took over the building to create the restaurant.

The interior décor is a simple and stylish black and white motif which is carried throughout. At the entrance you pass through a long bar area which has suspended above it a snake-like pipe sculpture which reflects the name of the restaurant. The ceiling is very high which has the added benefit of absorbing some of the loud noise generated by diners enjoying their food and drink.



George Remus & Margaret Keene



Lorraine Vezina & Ted Pearson



Judy Wolfe & Sylvia Vogel



Pépière, Muscadet “Gras Moutons”-2012



Arthur Yelon & John Breitner



Louis Villeneuve

“Let food be thy medicine and medicine be the food” - Hippocrates

The wines were all private importations served by the restaurant. Philippe Boisvert, the head sommelier selected the wines. He was very knowledgeable and instead of describing each wine to the entire group at once using a microphone, he took the trouble to go from table to table to talk about each wine as it was served. Generally, the wines selected were well paired with the dishes served, but were not as exciting as the food.

Indeed the highlight of the event was the food. The consensus of opinion was that it was one of the best meals IWFS Montreal has had in a long time, and there have been some delicious meals served over the years. What stood out, generally, was that the food was thoughtfully prepared using first-class ingredients, excellently seasoned, imaginatively plated, and expertly served. Young chef Michele Mercuri, has a long and successful career ahead of him. I presume that he is part of the Mercuri family that is so much a part of the food scene in Montreal.

The appetizers served during the Apero were outstanding. A nice variety, each one was more delicious than the previous. The first course was an exquisitely seasoned scallop on a lovely bed of tortellini. The second course was a rich creamy lobster risotto, and the third, a portion of quail cooked with a form of whipped foie gras. The main course was an Onglet (Skirt Steak) brushed with Guinness and done to a turn. The meal was capped off with a wonderful "parfait aux noisettes et au chocolat with a crème anglaise. The wines were well paired with the dishes but did not reach the level of excellence of the food. The most appreciated wine was the Chianti served with the meat.

One cannot say enough about the excellence of service that evening. Polite, pleasant, efficient, and professional are some of the adjectives that come to mind. All of which contributed to a great IWFS experience. Thank you to our organizers, Candi and Eric Shatilla for a great evening.



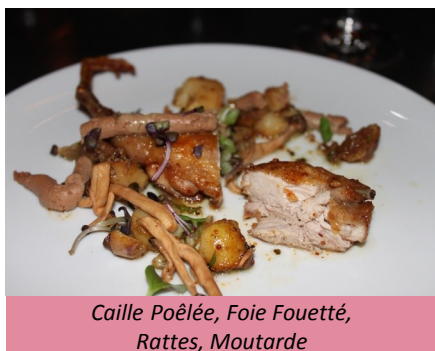
Harvey Romoff & Arthur Yelon



Pétoncle Poêle, Tortellini Asiago et Ricotta, purée de pois vert



Kasey Cree, Howard & Joan Golberg



Caille Poêlée, Foie Fouetté, Rattes, Moutarde



Staff of Le Serpent



Award Presentation



For those who missed out!

LE SERPENT

257 PRINCE STREET, MONTREAL - TEL (514) 316-4666

WWW.LESERPENT.CA



BEATRICE
9 JUNE, 2014
- BY SHEILA HORN BISCAILLON -



A culinary excursion through Italy using upscale fresh cuisine with Piemonte and Toscana wines.

This event was held in the open air patio of the former BICI restaurant on Sherbrooke St. W. in Montreal and was organized by John Breitner and Louis Vogel.

The menu proposed interesting food and wines and resulted in a delicious, elegant menu that did not entirely respect what was offered.

Nonetheless, these mismatches of listings and realities were overcome by generally good service and explanations at the table of the wines served.

The CANAPES were served in copious quantity with a CUVÉE Brut CARPENE MALVOLTI Conegliano Valdobbiadene VENETO which received a mixed appreciation. They included crab cakes, Vege Gyoza, shrimp tempura, arancini and little grilled lamb chops.

Some members and guests objected to sharing the large patio with outside diners.



Pina Mazigi, George Remus & Judy Wolfe



Lorraine Vezina, Michelle Julien-Shiller & Ted Pearson



Canapés



Eunice Mayers & Mona Golfman



L'Apéro



Benjamin Horwood & Guest

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

The Antipasti was a Tartare of Tuna with a tomato salsa which masked the integrity of the well chopped tuna chunks. The accompaniments noted did not appear. The Chardonnay Farnito Toscano Doc 2012 received a mixed appreciation.

The Primi dish of Braised Veal Agnolotti with a wild mushroom sauce was delicious and well appreciated by most responders of our survey. It was not accompanied by the wine listed but instead by Dogliani Superiore Del Prey 2011. This was a private Piemonte DOCG importation that has received a 92 rating by Parker. It had cherry and berry elements, not oaked and could be kept for 5 years. This wine was also served with the Angus Filet Mignon and accompanied both dishes well.

The SECONDI dishes were a prime Angus filet mignon accompanied with a potato confit with saffron and a cabernet sauvignon sauce and were well appreciated in the presentation and cooking.

The second main dish was a grilled Mediterranean sea bass with a Panzanella Salad which was accompanied by the Chardonnay Farnito 2012 Toscana DOC served with the Tuna Tartare antipasti.

From the survey response (16 diners and or guests), this dish was appreciated in its presentation and cooking.

The DOLCE was a Hazelnut Budino with Banana Ice Cream. It was served with a replacement wine, well liked Dindarello Malucan.

Despite the several changes in the wines and food which were not explained, there were many positive elements to the evening.

Many thanks again to John Breitner and Louis Vogel for their efforts in all the details!



Bobby Mayers, Catherine Shand, Joel and Rhoda Pinsky, Sylvie Vogel



Enjoying the evening



Branzino con Panzanella



Doris & Valerie Manzo and Helen Valiulis



Le Groupe



Le Bar



For those who missed out!
BEATRICE RISTORANTE

1504 SHERBROOKE ST. W. - TEL (514) 937-6009
WWW.RISTORANTEBEATRICE.TUMBLR.COM



DOMAINE LES BROME

17 AUGUST, 2014

- BY BARRY SHILLER -



In mid-August we were bussed to the Eastern Townships for a summer wine event. Domaine Les Brome is a winery located in the Village of Lac Brome situated in an area that benefit from an exceptional microclimate. Consequently, the 40 hectares of vines profit from longer maturation so they can be harvested at the beginning of October. The fifteen - year old winery is owned by Leon Courville who is also the winemaker. In a long talk, this former teacher explained the process of growing, producing, and aging the 70,000 bottles of wine sold by the winery each year.

We tasted a 2012 Vidal Rosé (\$15.50) which is bottled directly from the steel tanks without aging. The wine, a seyval noir and Marechal Foch grape blend is adequate for the price and would be a good pool-side refresher. The Cuvée Vidal 2012 (\$17.25) tasted next is a crisp acidic fruity wine with a respectable finish. Courville also produces a Vidal Reserve 2010 (\$24.00) fermented in oak barrels which would be perfect with fish or cheese. Only his reserve wines go into oak. This wine has been highly praised by many wine critics. In the opinion of a good part of our group, however, the best wine was the St. Pepin 2011 (\$29.00). This white wine made from marechal Foch grapes is according to the owner the finest wine produced by Domaine Les Brome.

He explained further that this will be a particularly good vintage year although very rainy. Soon nets will be thrown over the vines to discourage the birds from eating the fruit and the plants will be pruned to allow more sunlight to ripen the grapes. In addition to the advantageous microclimate, the soil of the vineyard is built up of rocks covered with clay which encourages the vines to go deep.

Courville in his talk alluded to the folly of growing and making wine in our climate. The vines have to be buried in winter and then pruned in the spring and mid-summer before the harvest. Over 30 people are employed to bring the wines to market. We were told that there is no money being made from this venture. It seems the only raison d'être of Domaine Les Brome is Leon Courville's passion for wine and the challenge to make fine wines in Quebec. Thanks to Carola Price and Pierre-Marc Lariviere!



Carola Price & Pierre-Marc Lariviere



Brome Tasting Room



Leon Courville describes the process



For those who missed out!

DOMAINE LES BROME

285 CHEMIN DE BROME, VILLE DE LAC-BROME JOE 1S0 - TEL (450) 242-2665

WWW.DOMAINELESBROME.COM



AUGUSTE 17 AUGUST, 2014 -BY PIERRE ALLARD-



Arrivés à ce resto, dont la lumière intérieure contrastait avec la grisaille extérieure, nous étions attendus par une équipe très bien organisée.

Tandis que Michelle Julien était affairée à organiser les tables, comme elle le fait toujours aussi bien, les serveurs étaient prêts à nous faire goûter à de très bonnes bulles. Ce blanc de blanc du sep d'argent était frais et n'irritait pas les estomacs sensibles.

Parmi les canapés, tous très bons, la *poutine inversée* a certes remporté la faveur des convives. Un petit canapé ingénieux et frais; eh oui! malgré le fromage. Toutefois, ceci n'était rien pour renverser un autre P..... Un bon mot également pour *moules marinées aux amandes et salade de pain et tomates*.

Followed, a delicious *gaspacho blanc et raisins* with a touch of sweetness. The wine, *Brigham, solyter, vignoble de la bauge* was a bit acidic and guests had reservations on it.

1st and 2nd course

There was an enigma: would we have the choice between the *aiglefin* or *cuisse de poulet*? Would the guests be served alternately one dish and share the other? Surprise they were "duos". Probably, the chef wanted to show his approach and menu and let us enjoy the local dishes.

But, what was the fish and the chicken? My dear this is the fish, no no this is the chicken, really! Let's taste it! Suberb! Especially the yogurt sauce on the chicken.

The second course, *filet de truite and fricnadeau de veau aux champignons* was very good, particularly the veal. I would have preferred the fish and meat on different service; it's easier to match with and to appreciate the wine. The white, *lac Brôme, cuvee charlotte, domaine les brome*, was, to my taste, acidic and dry, a bit irritating! With respect of the red, *Lanorais, venice, cabernet severnyi, vignoble carone*, it was very good.

I find the wines were a perfect continuation of the tasting we previously had at Les Bromes Winery. The Sommelier gave us a professional history of these wines and was an excellent reference for the lovers of them.

Sweets

Mini crème catalane safranée was a crème brulée with a special taste. Nothing exceptional nor bad. It was accompanied by *Hemmingford, neige première, la face cachée de la pomme*....Granny Smith!

As previously mentioned, the staff was very well organized, extremely professional and attentive.

An excellent afternoon, comfortable and friendly! Aline and Mark, *CHAPEAU!*



George Remus, Loius Villeneuve, Sylvia Vogel, Jean-Claude & Madonna Levy



Aiglefin et Pommeg de Terre



Sommelier Presentation



Award Presentation

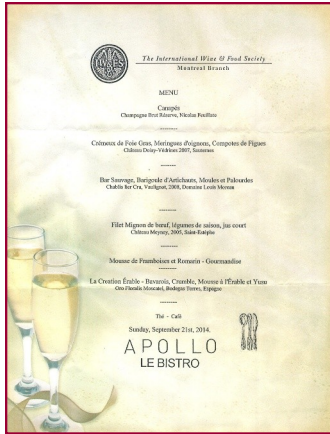


For those who missed out!

AUGUSTE

82 RUE WELLINGTON NORD, SHERBROOKE J1H 5B8 - TEL (819) 565-9559

WWW.AUGUSTE-RESTAURANT.COM



LE BISTRO APOLLO 21 SEPTEMBER, 2014 - BY MONA GOLFMAN -



The first day of fall. The beginning of the Jewish New Year and my eldest daughter's birthday. All the above memorable and a reason to drink a toast with a favorable glass or two of a Quebec Champagne, "Brut Reserve Nicolas Feuillate". This SAQ treasure was true to form and cheaper than the LCBO!

Our restaurant this evening, Le Bistro Apollo on St. Laurent, based on eco-responsibility with which the restaurant followed through successfully. The décor was pleasing but slightly hard edged; open kitchen, Italian modern fixtures and two trees sprouting through the ceiling which softened the surroundings.

Our first course was a Fois Gras smothered with tiny Merengue drops and a Compote de Figues – this was the beginning of a very sweet evening. For my palate Fois Gras is too special not to be on its own as it was paired with a very sweet Sauternes Chateau Doisy-Vedrine 2007.

The second course was Fish – a Popcorn Cod with Moules et Palourdes which was excellent and perfect for our Chablis Lier Cru, 2008, Domaine Louis Moreau. I did hear a comment that this dish needed a wine with more body, too thin but chacun a son goût!

Our third serving was a meat – "Filet Mignon" with légumes de saison. As I did not have this myself I trusted the positive comments from my table companions. It was paired with Mark Lazar's favorite Chateau Maybey 2005 St. Estephe and was very satisfying.

For the "intermezzo" which should have cleansed our palates, such as a cool sorbet, we were served an overly sweet Mousse de Framboise et Romarin which could, or should, have been our dessert; a small Espresso would have been perfect at this time.

The dessert was still to follow and another "sweetie" it was. Un creation érable served with a delightful Moscatel (Oro Floralis) Bodegas Torres, Spain. This is an excellent dessert wine with high alcohol content and a taste of orange juice in spite of the very Sucre Bavaois Crumble.

A smaller, more intimate evening than usual, most capably organized by our fantastic Louis Villeneuve and first class Michelle Julien-Shiller. Thank you for an interesting evening!



Carol Tanenbaum, Raymond Landry & Pierre Allard



Crèmeux de Foie Gras



Suzan Pridham, Marty Peletz & George Remus



Pierre-Marc Lariviere & Guest



Mousse de Framboises



Le Groupe



Filet Mignon de Boeuf



Award Presentation





L'ORIGINAL
21 OCTOBER, 2014
- BY JUDY YELON -



As we descend the steps to l'Original, before stepping through the inner door, the pleasant fragrance of pine woods greets us. Once inside, we notice the aroma disappears and artifacts from the great outdoors compete for attention: a canoe is charmingly fastened to the wall behind the bar, a wooden moose head a stone's throw away. Books and bottles on shelves line the stone walls and large unadorned wooden tables with comfortable banquettes complete the relaxed, cozy décor. In a distant corner, a fireplace is at work. The stage has been set.

South Lake oysters from PEI are passed around and placed on the bar. We belly up. Wedges of lemon, fine curls of fresh horseradish and a mignonette (red wine vinegar, échalote, black pepper, salt and sugar) are at hand to mask the salty with "a sweet aftertaste" (Nicole Forbes' assessment of the oysters).

These are followed by two bouchées that elicit looks of disgust from the squeamish but are, IMHO, quite delicious: tartare of venison mixed with échalote and egg white and embellished with yolk of quail egg and smoked sweetbreads decorated with shaved slaw. An aspiring but weak vegetarian, I succumb.



Eunice & Bob Mayers, Judy Wolfe, Margaret Keene, George Remus



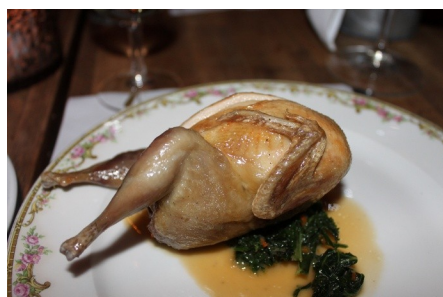
Freshly Shucked Oysters



Irving and Freema Ludmer, Eunice & Bob Mayers



Carola and Eliane Price & John Van Leeuwen



Roasted Quail



Enjoying the night

"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

Carola Price, who with Pierre-Marc Larivière organized the event, commented on the Pinot Gris, Huff Estates, Prince Edward County, 2011, that accompanied the bouchées: “Well balanced,” she said, it complements the varied canapés well. She also squeezed in a plug for next year’s IWFS tour of vineyards in Prince Edward County, Ontario, Aug. 22-24.

The small portions of pasta that follow are viewed with relief by the women seated across from me. The “handmade” (notes Doris Manzo) orecchiette, purposely shaped to capture the tomato mushroom sauce (Valerie Manzo points out), receives unanimous approval at our table. The wine, a 2009 Raymond Estates Chardonnay, was described by Ted Pearson as “Not super great, but very nice.”

Now for the entrée—roasted quail on bitter greens. It’s a beautiful bird, plump, alluring, but at some tables underdone. Was it roasted? Gently perhaps; the skin is not golden but the bird is juicy and tasty. Several anonymous critics thought half a bird would have sufficed. The wine served with it is a “delicious” (Nicole) Pinot Noir Maranges 1re Cru, Les Fussières, Bruno Colin, Côte de Beaune, 2009. In other words: a red. Alex Mersereau, who commented, said Maranges is not well known and is the newest appellation in Burgundy. The grapes are grown on “20 acres over 30 parcels” of limestone and clay. Sounds like Montreal Island.

At last, the main dish, the pièce de résistance, arrives. It features generous slices of loin of venison with choucroûte, mashed potatoes, mushrooms, and brussel sprouts. The reaction to the meat? “So tender” (Nicole). “Like butter” (Valerie). A red blend, Domaine La Roquette Chateauneuf du Pape, 2007, accompanied the dish. Arthur Yelon commented that it was very fine but it would have been better in a year or three.

A fitting and satisfying end to the feast was a humble blueberry buckle paired with maple eau de vie Val Ambré, La Domaine Acer, Temiscouta NV (no vintage) from Quebec. Several diners thought the buckle was dry, and one thought it was too “heavy.”

Special mention should be made of the service. It was outstanding. Not only were the servers attentive and comely, they were knowledgeable about the menu and, when pressed for further information, they took the trouble to find out the correct answer.

Apparently not everyone was able to hear well. Despite the soft background music, one guest wrote, “Long tables just do not work.” Overall though, the ambience was described as warm and inviting, a welcome antidote to chilly fall weather. I, for one, would go back. Thank you Carola Price and Pierre-Marc Larivière for such a lovely night.



Doris & Valerie Manzo



Joan & Howard Goldberg



Orecchiette et Funghi Bolognese



Award Presentation



For those who missed out!

L'ORIGINAL

479 RUE ST. ALEXIS, MONTREAL - TEL (514) 303-0479

WWW.RESTAURANTLORIGNAL.COM



CELLAR REPORT

Beginning my second year as cellar master, I think that our branch has some pretty decent wines. My predecessor, Sleiman Zairoubi, was able to render years of “little black books” into useable data and I in turn, made a living spreadsheet complete with tasting notes for organizers to access at any time. This Google spreadsheet also shows us where we stand in terms of rounding out our varietal selection or completing a vertical collection for a tasting.

At this time I am asking members to look in their cellars and see if there are at least 6 bottles of Saint Estephe, Haut Medoc or Pauillac from 2000 – 2002 that they would be willing to sell to the cellar for an upcoming tasting.

The cellar stands at a respectable 635 bottles with a total price of \$23,507, the value of these wines being far greater. Our oldest wines, to use in a Century Club Tasting that is still in the works by Pierre-Marc Lariviere, Ted Pearson and Carola Price, are from Madiera and include single bottles of an 1835 Blandy’s Sercial Solera, 1916 Cossart Malmset and 1934 Cossart Bual. Our youngest wines are still in barrel in Bordeaux and were picked for their incredible cellaring potential as well as their pedigree. These are the Sociendo-Mallet, Les Ormes de Pez, Chateau Carbonnieux and Le Croix de Gay from the 2012 vintage and will be shipping out in summer of 2015.

We are scouring the private importer’s portfolios for highly regarded and, above all, interesting wines. This philosophy has led us to acquiring wines well before their medal placement at various award events all over the globe. I am pleased to say that a winery-only purchase of Canadian Pinotage garnered a Gold Medal at the National Wine Awards of Canada run by respected on-line magazine Wine Align, as well as the platinum award Norman Hardie County Pinot Noir, that we had a chance to taste with the man himself at Etat Major in April. Also winning Platinum, was the Val Ambre from Domaine Acer that was the dessert wine at the l’Original event just last month. The cellar committee will taste and buy with gusto in order to bring you the best wine and food experience.

Have a good winter and enjoy all of the wines there are out there. Tasting wine with food in good company is one of life’s greatest pleasures.

-Carola Price-

NEW MEMBERS!



Valeria
Rosenbloom



Freema Lander



Irving Ludmar

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

“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

CHICAGO BGA

SEPT 17-20, 2014 -BY MARK LAZAR-

The Fall 2014 meeting of the Board of Governors of the Americas was held in Chicago, home of world-class museums, theaters, music and dining. The hotel for our meeting was The Drake, a historic property, located in the area referred to as The Gold Coast.



I have been asked if we actually work. Yes! A lot of meetings, from 9am until 4.30pm daily. From Thursday until Saturday we met to discuss the New Branch Development, Finance, E-Communications, Branch Resources & Membership, Publications, Festivals & Events, Scholarship and Marketing and, paramount, the legal change to 3 World regions (a full description will be issued by Andrew Jones, the new chairman of IWFS Americas).

Saturday was a full BGA meeting to finalize the agenda for the coming year and years. I am honored to have been elected to the Board of Governors of the Americas for 3 years. Thanks to Janet and Louis for your guidance.

We have approximately 7500 members worldwide and 4200 in the IWFS of the Americas with 79 Branches from Alaska to Edmonton, Montreal (of course), south to the Caymans and Puerto Rico.

On Wednesday, the dinner was at Bistro Dre, on the north side of Chicago. The food was highlighted by the Spa Salmon and Quinoa Risotto and the Lobster Bisque. A BYOB from IWFS members' private cellars, too fabulous!

Thursday dinner was at The Chicago Club, founded in 1869 by many of the city's business leaders and a favorite of the IWFS Chicago. Lamb Loin accompanied by a 1989 Domaine Pontifical Chateuneuf-du-Pape.

On Friday, lunch was at The Columbia Yacht Club, home for those who love to experience Lake Michigan boating along with fine dining. We ate outside on the top deck, Ahi Tuna Tartare with a 2013 Mas de Gourgonnier Rose and 'Timbits' to dip in molten chocolate. The Chicago Architectural Foundation lectured on "The Devil in the White City", H. H. Holmes, the mass murderer who some claim was the real "Jack the Ripper", followed by a bus tour of the areas Holmes stomping grounds as well as the Columbia exhibition, 1887, and Obama's home street.

Evening dinner was at Kendall College, the premier culinary institute in Chicago and with some of the best chefs in the country as alumni. 3 scholarships were presented, generously supported by the BGA Scholarship Committee. The students created a main of Beef Tenderloin and Marrow Dumplings, paired with a 1986 Chateau L'Arrose.

Our formal Saturday dinner was at The Casino Club, the private club designed in 1927, the epitome of Art Deco in style. Of 6 courses, I most enjoyed the Seafood Course of Smoked Salmon and Sturgeon with 2 caviars, and the Meat Course of Medallions of Elk and Venison, paired with a 1989 Chante Perdrix Chateuneuf-du-Pape.

But no IWFS BGA meeting takes place without fabulous hosts, thank you John and Jan Danza!



"Wine makes daily living easier, less hurried, with fewer tensions and more tolerance." - Benjamin Franklin

LYON TO MARSEILLE CRUISE WITH IWFS

JUNE 3-18, 2014-BY MARK LAZAR-

Writing fails the experience of spending 2 weeks with like-minded IWFS gastronomes and oenophiles. Four Days in Lyons, a week cruise on the Rhone and Saone, and 3 days detoxing in Marseilles. How do I describe a "Premiere Cruise" week. It was Premiere Cru wines, it was fine cuisine, it was B.C.-A.D. history, it was Provence. It was the gastronomy, the locales, but most of all the people. IWFS members are a special breed; welcoming each other as instant warm friends, out to enjoy every day full out, and the nights as well. We started the apero as strangers, we finished dessert making plans for after dinner or the next day.

Our river cruise from Lyons to Avignon, with 139 members came together on the First Class 135 meter Uniworld S.S. Catherine (Deneuve). IWFS members travelled from Canada, the USA, Australia, Japan, Kuala Lumpur, the Caymans, Switzerland and South Africa; all impeccably organized by BGA Director Steven and Patty Hipple, and Christy Marsh of AAA Omaha. Fellow members, we need more Montrealers to participate!

Starting with Paul Bocuse in Lyons and ending with Chez Michel Boullabaisse in Marseilles. Enjoy this 2 week running photo chronology. Thanks to Vania for her patience and companionship.





For a more complete write up and photos from the international members, please go to: www.iwfs.org/americas/2014-rh--ne-river-cruise-with-iw-fs-friends. Next time you see an IWFS International event and wonder if it is a worthwhile experience, the answer is a resounding Yes.

"There is no sincerer love than the love of food." -George Bernard Shaw

AN IWFS WINE COUNTRY ADVENTURE PRINCE EDWARD COUNTY, ONTARIO

- AUGUST 22-24, 2015 -

Nestled between Montreal and Toronto is Canada's newest and most exciting viticultural area. Prince Edward County has become wine and food paradise, with most area businesses proud to use the ingredients found in their own backyards.

Join us for a two night stay at the heart of PEC and experience gastronomic feasts with the freshest of ingredients and vineyard tours with the owners themselves.

We have reserved the Inn at Huff Estates for this IWFS wine weekend with all rooms priced at \$199 per night with complimentary buffet breakfast. Transportation while in the county will be provided by Sandbanks Vacations.

THIS MINI VACATION INCLUDES:

- Comfortable transportation while in PEC
- **3 lunches**
- **2 dinners**
- **5 vineyards**
- A **"Wine Garden"** where the smallest producers in the area come to us, all under one roof.
- A tour of Sixty Six Gilead Distillery to taste **artisanal gin and vodka**.
- The unique Carriage House Cooperage to view **wine barrels being made** and a unique vinegar tasting



EXTRA:

- Hotel
- Transportation: Private group transportation to P.E.C. from Montreal if required
- Driving distance from Montreal 3.5hs, Toronto 2.5hs

Confirmation required by Jan 30, 2015. Deposits required with reservation by Feb 15, 2015. - More details to follow -
(Estimated price between \$600-\$800 (subject to modest change with final details in January)
- 36 people MAX -

To reserve the weekend or for more information:

Carola Price - c.price@iwfsmontreal.com // Louis Vogel - l.vogel@iwfsmontreal.com



*"Wine makes every meal an occasion, every table more elegant,
every day more civilized." - Andre Simon*

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NOTE: To contact any member through IWFS e-mail:

First Letter of First Name "dot" Last Name @iwfsmontreal.com - Easy to remember...Mark Lazar = m.lazar@iwfsmontreal.com

SAVE THE DATEFUTURE EVENTS**

DECEMBER 8, 2014
HOLIDAYBLACK TIE DINNER - LE RENOIR
Hosts: Rhoda and Joel Pinsky & George Remus

JANUARY 26, 2015
LALOUX
Host: George Remus & Leslie Breitner

MARCH 9, 2015
M SUR MASSON
Hosts: Mark Lazar, John & Leslie Breitner

APRIL 13, 2015
**DINATOIR WINE TASTING-
REGIMENT DE MAISONNEUVE**
Hosts: Pierre-Marc Lariviere & Carola Price

MAY 11, 2015
CHEZ SOPHIE
Hosts: Sylvia & Louis Vogel

JUNE 8, 2015
**BLACK TIE - FORREST &
STREAM CLUB**
Hosts: Jean-Pierre Jolin

AUGUST 22-24, 2015
PRINCE EDWARD COUNTY
Hosts: Carola Price & Louis Vogel

Don't miss Prince Edward County: A Wine Country Adventure!
AUGUST 22-24, 2015
- 36 people MAX -
Join us for a two night stay at the heart of PEC. Experience gastronomic feasts with the freshest of ingredients and vineyard tours hosted by the owners.

*****INTERNATIONAL FESTIVALS AND ADVENTURES*****

- NEW ORLEANS GREAT WEEKEND - March 5th to 8th, 2015**
- MIAMI SUPER WINE TASTING - June 4th to 7th, 2015**
- FALL AGM + GREAT WEEKEND - T.B.A.**
- DANUBE RIVER CRUISE - June, 2016**
- NIAGARA GREAT WEEKEND - October 13th to 16th, 2016**
- SONOMA VALLEY REGIONAL FESTIVAL - 2017**
- PHILADELPHIA GREAT WEEKEND - 2017**

For more information go to www.iwfs.org/americas/festival-1 or contact Mark Lazar at m.lazar@iwfsmontreal.com

GREAT WINE AND FOOD COMMENTARY

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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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