



Magnum

0009 - May 2015

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

"Let us celebrate the occasion with wine and sweet words" - Plautus

A Message from our President



Dear Fellow Members:

As I am writing this, we are getting ready for our Black Tie Dinner by Lake St Louis at the Forest and Stream Club. It has been another very good year for the Branch. Since the beginning of 2015 we have had 8 new members. Our events have very good attendance and have been varied and successful.

We have also been worthy of the "Wine" Club (International Wine and Food Society) as we have been holding an extremely successful Wine Auction and Wine Tasting at the Regiment de Maisonneuve and we are getting ready for the August 2015 Wine Tour to Prince Edward County.

All this will not be possible without the participation of all of you, all of us: Board Members, Event Organizers, Wine Commentators, Magnum Editors, Cellar Master and Cellar Members Committee, Photographer, Participants to our Surveys, Volunteers to prepare the survey, do the invitation, mail the invitation, prepare the badges and place cards, pick them up, Reviewer for the Magnum and your attendance. Enjoy the summer!

PS: I am calling on you to suggest your favorite BYOB for future Events !

Editor's note

November to May. We survived a bitter long cold winter by sharing 6 wonderful new venues together.



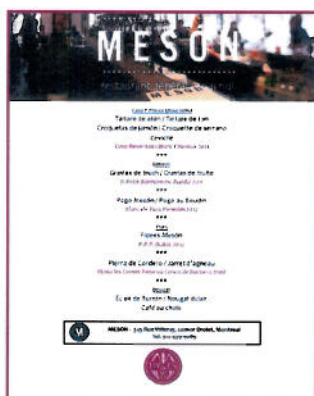
We are trying to add more photos to enjoy the memories of great food and friends. If you take photos with your own cameras or cell phones, please forward them along to share with our fellow members. We never have enough photos. I apologize that this issue has many of the same faces in the pictures. We would love to have more next issue. Our cellar Master Carola has provided a complete report on our inventory and the direction we are taking our cellar.

Please note the new members page... Yes page, as we have eight new members to profile this season. Remember to invite your friends as guests....guests become members.

Although we are still advertising our weekend in Prince Edward County, we are pleased to say that it is our first great weekend, and it is sold out. Kudos to Carola and Lou.

I have also taken the opportunity to introduce Dave Felton, our head of international who did such a great write up on our recent New Orleans governors meeting that I included his, and a few of our own pictures.

Again, thanks to all the contributors, photographers and Illandra and Stephanie, our graphic editors.



MESON 10 NOVEMBER, 2014 -BY MARK LAZAR-



Winter nights in November with the beginning cold is the perfect weather for a tapas inspired traditional Spanish inspired dinner. Our hosts Victor Alfonso, Sebastian Muniz, Pedro Oliveira and chef Marie-Fleur St-Pierre prepared the perfect evening.

Meson has a cellar of private imports, from which Sebastian selected our wine pairings.

Following Spanish tradition, we started the evening with "Cava Y Pintxo" - or sampling a variety of tapas expertly paired with a 2011 Cava Reventos I Blanc l'Hereux. All three appetizers, the Tuna Tartar, the croquettes and the Ceviche received 4's and 5's in the survey – very well received. "Tasty" was a word used by the reviewers. The staff was warm and moved around the crowd making sure everyone enjoyed their fill of appetizers.

The restaurant offered us 2 entrees. The first entrée of Trout Gravlax was unique and different, which I enjoyed but it did get mixed reviews. The second entrée was "taking a chance" by Louis Villeneuve and I.



Catching up



Owner Pedro Oliveira



Pierre-Marc Larivière, Annick Slebertzian, Rick Hart, Vanja DeGregorio and Mikael Chaput



Jean-Claude and Madonna Levy with Sylvia Vogel



Gravlax de truite



Savouring the gravlax

"Wine is bottled poetry" - Robert Louis Stevenson

We are a food society and wanted to stretch our experiences with their signature "Pogo Meson", a corndog version boudin (sweetbreads), which was a playfully presented. It is also a very popular Spanish dish. I liked it a lot, and I am not a fan of sweetbreads, but not everyone agreed and it received a mixed review

The boudin was well paired with an El Petit Bonhomme Rueda 2012. A wonderful feature was the servers giving each table tasting notes as they brought each wine selection.

The first plat Fideos Meson was quite a full dish by itself, full of clams and seafood. Some commented that this was a dinner by itself. It was paired with a P.P.P. Bullas 2012 which received mixed reviews, although I felt that the light and fruity Bullas went very well with the Fideos.

The second Plat was a Jarret d'agneau, almost universally accepted with a "5" on the survey. Needless to say, I have no disagreement, and a perfect match with the full bodied Conca de Barbera 2008.

The desert was a nougat éclair, and I am losing adjectives to describe tasty and delicious. The owners generously treated us to after dinner drinks.

Louis Villeneuve and I had a wonderful time planning this event. The survey comments confirmed our choice of the venue, almost universal acclaim for the selection, the quality and the service. Many have commented that they would go back to enjoy, we certainly will, as well.



Enjoying one another's company



The purple table



Laurel Wolfe and Leslie Breitner



Le Groupe



The red table



Award Presentation



For those who missed out!

MESON

345 RUE VILLERAY, MONTREAL - TEL (514) 439-9089

WWW.RESTOMESON.COM



RENOIR

8 DECEMBER, 2014

- BY MICHELLE JULIEN SHILLER -



I love black tie dinners... everyone is beautiful and elegant wearing nice dresses and tuxedos... and the food is so delicious... and the service is so attentive...

When I received the invitation I was very excited - nothing was missing... oysters, Saint-Jacques, foie gras, oursins (imagine!), caviar, truffles, buckthorn (whatever that is - a great name - it has to be delicious) ... a real feast. When I received the food I became a bit suspicious.

Cocktail: The perle(s) d'erable et soja vieillit did not add anything to the oysters (it was fine with me as I love them au naturel). Was there any truffe noire with the Saint-Jacques? The taste was not there. The Foie gras and the Flanc de porcelet were wonderful. The Louis Bouillot Perle Rare 2009 - not a Champagne but a very defendable bubbly which I enjoyed so much that I bought it for the holidays.



Cathy and Joe Rullier



Friends sharing a wonderful meal



Sondra Palangio, Madonna Levy, Pierre Allard



Catching up



Pierre Allard And Michelle Julien



Louis Vogel with Laurel and Norman Wolfe

"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

1er service: The soupe d'oursins had good colour but no taste. The blini was so small - it was a decoration of the plate and did not have to be mentioned on the menu. The Domaine Faiveley Montagny 2011 - was okay... drinkable...

2ième service: Risotto a la truffe d'hiver, artichaut du Québec et fromage Burrata - the Risotto had a wonderful texture but was tasteless. The Chef must have waived one truffle over the whole pot. The Marnay Sorelles Pouilly-Fuissé Les Souvelles 2012, served with the risotto was the best wine of the evening.

3ième service: The filet de cerf de Boileau was perfectly cooked and delicious - a very generous portion maybe too generous because it almost hid the accompaniments - or was it that the accompaniments were not generous enough? The Domaine P Dubreuil-Fontaine Aloxe-Corton 2011 was a well chosen wine to accompany the cerf but a bit young. It was acceptable.

Dessert: Louna Suprême Vanille, saveur argousier aux perles de noisettes was accompanied by a very sweet cider La Face Cachée de la Pomme Neige 2006. When the desert was served to me it almost slid off the plate - I am sorry to say... it reminded me of Woolworth... for the look, the service and, in the end, the taste.

In all, I was disappointed. This festive menu with all its appealing dishes and well labelled burgundies did not live up to its expectations. Joel and Rhoda Pinsky and George Remus worked very hard to organize this evening - we thank them - too bad Le Renoir did not deliver!

Editor's note: Thank you Michelle for your honest critique. According to the Survey, not all the members felt as strongly on the negative side. The survey showed that the items Michelle loved (the food and the wines) were equally loved. The desert did not get such negative reviews. (none left at our table). The event Survey was more positive than negative. My own comment is that when we do not control the restaurant, we have, historically, had a less than perfect experience. I and my table had a great night. Everyone agreed that the organizers worked hard, many loved the total evening and many felt that Renoir did not give us their best.



Award Presentation



From left: George Remus, Carla Costa, Alison Silcoff, Amin Noorani, Alberto Beniste



Vania DeGregorio and Louis Villeneuve



For those who missed out!

RENOIR

1155 SHERBROOKE ST. W. - TEL (514) 285-9000

WWW.RESTAURANT-RENOIR.COM



LALOUX

26 JANUARY, 2015

- BY JANET RANKIN-HAMBLETON -



On a cold and wintery night in January, we were welcomed into a warm and cozy Laloux.

Laloux has been in existence for 25 years, and has always maintained a high standard in food and service, this night was no exception.

We started with a wonderful selection of canapés, to accompany our Domaine Desire Petit Cremant de Jura Jura. First course was a celeriac soup with smoked organic sturgeon and sunflower seed oil from the townships near Lake Brome. The soup was flavorful and smooth. This course was served with a 1re Cru Chablis that was a perfect match.

Second course was a wonderful black cod in a mushroom bouillon infused with nordic herbs. It was accompanied by Jerusalem artichokes, which our table (foodies that we are) decided were very under-cooked potatoes. We said as much to the server, who looked at us as though we had lost our minds, then kindly informed us they were Jerusalem artichokes. Had we read the menu we would have known that!



Brenda and Jean-Pierre Jolin



Guinea Fowl Breast



A most festive group



Paul Lowenstein, Margaret Keene, Richart Hart



Event organizers George Remus and Leslie Breitner



From left: Valerie Manzo, Carolyn Ickx, Doris Manzo, Helen Valiulis



For those who missed out!

LALOUX

250 AVE DES PINS EST, MONTREAL H2W 1P3 - TEL (514) 287-9127

WWW.LALOUX.COM

This course was light and flavorful. It was served with Cendrillon, 2010, Loire-Tourane.

The main course was Guinea Fowl with pear puree, field peas, parsnip and Labrador tea sauce. The best part of this course was the spectacular Leoville Barton 1994 which was provided by one of our members. The wine was incredible, smooth, fruity, and very, very drinkable. Many thanks.

Dessert was maple profiteroles with vanilla ice cream and hazelnuts. A perfect sweet ending to a sweet night where we could forget the cold outside and enjoy the warmth of good friends and good food and wine.

A big thank you to our hosts of this wonderful evening, George Remus and Leslie Breitner!



From left: Arthur Yelon, Judy Yelon, Brenda Jolin, Judy Wolfe



Annick Sierkietzian and Lorraine Vezina



Judy Wolfe, Vania DeGregorio and Mark Lazar



From left: Kasey Cree, Carol Tennenbaum, Helen Valiulis



Le staff



Pierre Allard, Raymond Landry, Carol Tennenbaum



Sharing stories amongst friends



Joel Silcoff, Janice Greenberg and Joel Pinsky



Leslie Breitner presents the award



"A gourmet meal without a glass of wine just seems tragic to me somehow" -Kathy Mattea



M SUR MASSON 9 MARCH, 2014 -BY LILLIAN SHILLER-



The invite described it as a “BISTRO BASH IN THE QUARTIER” And that’s exactly what it was. A very special evening created for the IWFS by “M sur Masson” in Vieux-Rosemont. Rustic decor with wooden benches, cosy and warm, but as one guest commented “ambiance is not influenced by the decor but by the guests.”

As they arrived, the forty or so casually but smartly dressed members and their guests were offered a refreshing glass of Cave de Beblenheim Cremant d’Alsace Brut, perfect as an aperitif. Generous servings of Canapés included a Tartare de Saumon, and a Tartare de Boeuf, described by one member “as the best Canapes we have had in a long time”. Another said “the Mousse de Foie de Veau was so tasty, I found myself licking the spoon clean”. Most however agreed that though the Champignons were tasty, the Feuillate was very hard and far from a Feuillate.

Once comfortably seated in what the invite described as a “Bistro-esque” (is that even a real word?) dining area, most members were delighted with the beautifully presented first course of Fish Broth with fresh clams and mussels and crunchy legumes in oversized deep white bowls. Comments went from “delicious” and “I wish I could have had two bowls”, to “the clams were a bit overcooked and a couple of mussels were unopened”.



Mark Lazar, Vania DeGregorio, Suzan Peletz, Pamela and Jim Luck



Le bar



1977 Warres Porto and friends



Janet Rankin-Hambleton, Kasey Cree & Guest Sharlene Giuliani



Award Presentation



Pierre and Nicole Etienne, Leslie and John Breitner



The 'Alhambra' Cataratto & Inzolia, Spafadora (Sicilia), 2013 which accompanied our 1ere Entree some thought was questionable on its own, but its dry, tangy, and fruity taste paired well with the dish.

It is written that Chef Jonathan Cyr uses locally sourced ingredients in preparation of his classically inspired dishes. Once again his creativity appeared in his Plat Principal. Cassoulet Toulousain with duck confit, white sausage and bacon. Comments included "best dish of the night!", "Cassoulet was great!", "good idea presenting the confit on the side", as well as "why separate the two".

The accompanying wine, Chateau Pech Celeyran 'Celeste', La Clape (Languedoc), 2012, with a strong and fruity nose evolved from the first tasting through to eating the course. The sommelier was correct.

After the ample serving of the previous three courses, one would perhaps think "ENOUGH!" But after all, this is an IWFS event and enough is never enough, and the BEST was yet to come. From the private cellar of our members John and Leslie Breitner emerged a quite powerful, very deep and intense 1977 Warre's vintage Porto. No debate here. This superb Port paired with an excellent selection of Quebec cheeses with fig jam and nuts, was truly enjoyed by everyone. Thank you John and Leslie.

Our joy of drinking the Port continued into the Dessert Course. Tartelette aux Fruit de Saison avec Sorbet, (sounds better in French..). Passion ran high by this time. Maybe it was the superb Port. Maybe it was just the late hour, 11pm. Comments given were, "Divine!", to "I hated the sorbet" to "I loved the surprising taste of the sorbet" and "Fruit tart was outstanding", but personally I must add the pastry shell was way too hard to eat.

General comments were that the service was excellent, the staff wonderful. The sommelier provided a great description of the wines which she said were all an importation. Most members felt the food was superb, and combinations different, making comfort food a bit more interesting.

This Bistro Style evening so wonderfully organized by John Breitner and Mark Lazar was a huge success finishing at well after 11pm.

(note: Many years ago the present location of M sur Masson, was a Laura Secord shop. How do I know this? Bryant and I once owned this property. Isn't life strange? I just happen to be reviewing this particular event not realizing it was taking place in that location).



Louis Villeneuve and John Breitner



Enjoying the wine



Sampling canapés

"One cannot think well, love well, sleep well, if one has not dined well" - Virginia Woolfe



REGIMENT DE MAISONNEUVE 13 MARCH 2015 -BY BARRY SHILLER-



Was the Bec Fin Traiteur food truck parked in front of the Regiment de Maisonneuve building an omen? How about the Nazi flag hanging above the foyer in the bar? We needn't have worried. This wine tasting and food pairing event in April was an awesome treat brilliantly organized by Carola Price and Pierre-Marc Lariviere. The caterer succeeded in presenting sixteen delicious separate canapés and delicate small plates to accompany no less than fourteen wines. Now that's an outstanding and memorable wine and food event!!

The wines were carefully chosen by Carola and Martin Remillard-two sommeliers-to pair with the food. They came from the Branch Cellar and from the portfolio of Martin's agency, Selections Cavistes. As an added bonus, the agency wines could be purchased after the event. Also some of our cellar wines were auctioned off to some active bidders, including some of the wines tasted.



Pierre-Marc Lariviere and Major Jean-Francois Latreille



John Breitner, George Remus and Mark Lazar



Pierre and Nicole Etienne



Guest Christina Vroom and Annick Siekiertzian



Earl Eichenbaum and Ellen Gross



Flags of the 'Mess des Officiers'



Don't miss next year's chance to bring home some fine "orphan" wines from the IWFS Cellar!

The canapés served in the Regiment bar were crafted from foie gras, salmon tartare, blue cheese, cucumber or fish roe accompanied by a Chateau Cremant de Loire from Domaine Langlois. The dark panelled walls lent a formal air as we arrived at the Armory for the apero.

WFS member Major Jean-Francois Latreille, who facilitated our visit, welcomed us to the Armory and gave a brief historical outline of the Regiment. In fact, he will shortly become its Commander. The food, served in small portions, included dishes of scallops, rilette de canard, ris de veau, mini beef tournedos, tuna tempura, grilled chicken, aumoniere de brie, risotto and lamb chops all topped off by a decadent trilogy of chocolate. A wonderful and amazing gastronomic feast appreciated by all.

The guest sommelier commented on all of the wines which came from the Loire, Chablis, Napa Valley, Chateaufort-du Pape, Portugal, Bugundy, Bordeaux Cahors, and Italy- a true kaleidoscope of world vintage. In my opinion, the Barbaresco from Giuseppe Cortese (2003) was the outstanding wine of the evening.

Most of the participants ranked this event as one of our best in recent years. It certainly was one the most innovative and well-oiled.



Pierre-Marc Lariviere, Louis Villeneuve and Louis Vogel



History tour of the armory



Michelle Julien Shiller, Brenda Jolin and Judy Yelon



George Remus



Pierre-Marc Lariviere with the Chef of Bec-Fin and



Guest Christina Vroom and Carola Price

"Food, like a loving touch or a glimpse of divine power, has that ability to comfort."
-Norman Kolpas



It would seem that this duo, Sophie Tabet and her sommelier husband, Marco Marangi, have considered every aspect of their restaurant between the food, service and décor in what turned out to be an almost perfect IWFS evening.



CHEZ SOPHIE 11 APRIL 2015 BY VALERIE MANZO-

The long and narrow restaurant did unfortunately make for a rather "close knit" cocktail with little room to manoeuvre and much difficulty reaching the platters set at the bar, but one couldn't help but appreciate the seemingly minimalist design with attention to simple yet elegant touches found in the artisan dinnerware, sleek cutlery and unique handcrafted ceramic decorations placed at each table.

Unfortunately, the only negative point in the evening was the hors oeuvres. The gougère and mini quiches were dry and flavourless. While I enjoyed the salmon tartar well seasoned with just a little kick, I sadly did not see, let alone sample the croustillants de crevettes, which were apparently spectacular. - Served with NV Piano Brut, Stoneboat Vineyards, a blend of Pinot Blanc and Muller Thurgau, a fresh and fruity wine made for summer sparkler. This was a good selection for a variety of hors d'oeuvres.



Eunice Moyers, Freeman and Irving Ludmer



Lou and Sylvia Vogel with Chef Sophie



Janice Greenberg and Louis Villeneuve



Barry Shiller and Alex Mersereau



Laurel Wolfe and Valeria Rosenbloom



Guest Joanne Gabay and Norm Wolfe

For those who missed out!

CHEZ SOPHIE

1974 NOTRE DAME, MONTREAL H3J 1M8 - TEL (438) 380-2365
WWW.CHEZSOPHIEMONTREAL.COM

The gaspacho andalou amuse-bouche was a sign of things to come. Served as a shooter, it was a delicious twist on a classic gaspacho made with beets and a little bite of des pousses de coriandre. This small tasting surprisingly packed quite a punch of flavour and to its credit, actually opened up the wine.

The entrée duly spoiled us all with its simplicity and beautiful plating. The Burrata was outstanding, « the best ever tasted », creamy and flavourful. Delicious on its own, but a perfect marriage in color and tasted when served with the yellow beets, heirloom tomatoes and a touch of balsamic vinegar. - *Chenin Blanc, Ken Forrester* was harsh and tight at the first sip, but opened up when combined with buttery richness of the Burrata salad. A great partner.

Large, tender and juicy, the seared scallops with their slight crust and cèpe emulsion were impeccably cooked. Although some found the truffle Parmesan cream sauce a touch heavy for such delicate seafood, most dishes were licked clean. - *Chardonnay Reserve, Ravine Vineyards*, is an elegant and refined wine which some felt was overpowered by the combination of ziti, cheese and truffles.

The confit of veal cheeks were a sheer delight. Fork tender and beautifully presented on a creamy potato base, this dish was paired with a touch of roasted smoky leeks. - *Xinomavro*, a blend of syrah and merlot, complimented the *joue de veau* through the spicy presence of the syrah.

The evening ended on a sweet note with a chocolate mousse hidden in a crispy "Meringue revisitée". Once again the dish was artistically arranged over an array of assorted berries. - *Served with a Chenin Blanc, Tre Tre*, an aromatic nose with herbal spicy notes, this wine married well with the meringue and its *coulis de fruits rouges*.

The combination of ingredients and creativity leave no question about Sophie's extensive culinary skills. The service was impeccable with an extremely polished, very pleasant and attentive staff. The restaurant was obviously out to please, and please they did. One of the best soirées ever.

Thank you Sylvia and Lou Vogel for a beautifully orchestrated evening.



Franki and Peter Yanofsky, Judy Wolfe and Helen Valluis



Enjoying the appetizers



Mona Goffman and Michelle Julien Shiller

"I hate people who are not serious about meals. It is so shallow of them"

- Oscar Wilde

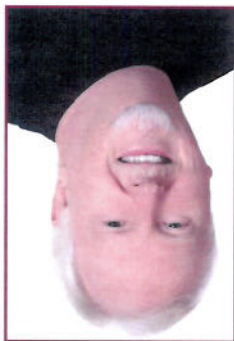
NEW ORLEANS BOARD OF DIRECTORS MEETING

7-10 MAY 2015

-SPECIAL CONTRIBUTOR DAVE FELTON, IWFS CHAIRMAN-

Laissez les bon temps rouler!

The Board of Directors of the newly-incorporated and -named International Wine & Food Society in Americas Inc met in New Orleans in early May for its first of two semi-annual conclaves for 2015. The various committee meetings and the all-day Board gathering are rigorous discussions into the many many governance issues with which the Society regularly deals. But, folks, this was New Orleans. So, during each evening and for half of one day the directors and their spouses let the good times roll.



The good times actually started a little early, as resident organizers Bill & Cathy Kuhlman (also a Board director) arranged for a Wednesday evening arrival dinner at Grand Isle Restaurant, just a few steps from our home base, the Windsor Court Hotel. It was a perfect start. Grand Isle is like an old-fashioned Loo-siana fish camp, and we were offered oysters in more forms than I could count, gumbo and po-boys filled with dark chunks of duck breast scraped from the cooking pan (called duck debris). Scrumptious. Cold beers and light wines quenched thirsts. Then to bed to prep for the committee meetings, beginning early the next day.

Thursday was a typical meetings day for the directors, with multiple committees discussing the various issues of the moment, including the recent marketing survey and the plethora of festivals and events being planned around the world for our members. It can be a long day, with informal gatherings between meetings and a quick bite of lunch. But dinner was in my future. Our first formal evening was to be at one of the grandes dames of New Orleans restaurants – Galatoire's. A grandson of Leon Galatoire, Manager David Gooch, was on hand to greet us. The menu included classics such as shrimp remoulade, turtle soup and sautéed gulf fish with a crab meuniere. The standout wine was a 2011 Patz & Hall "Dutton Ranch" chardonnay. The evening was pleasant, but this one grande dame restaurant seemed tired, a dowager just moving through the motions.

I'm a typical member of the IWFS. Once I'm up and moving during the day, my thoughts turn to food, . . . followed by wine. So, during our early Friday committee meetings, a burning question became "what's for lunch?". We had the afternoon off, so we took the time for an extraordinary luncheon at Calcasieu. Local chef Donald Link has opened a number of successful restaurants in the city, and Calcasieu (named for the nearby parish) is the most recent. The meal was superb.



"New Orleans food is as delicious as the less criminal forms of sin." - Mark Twain

Our first dish was Fried Alligator with a chili aioli sauce. They were bite-sized balls of white-meat gator tail deep-fried and then sauced. Looking like popcorn shrimp but tasting much better, we were allotted seconds. Thank you. Best gator I've ever had. Also on the menu were Blue crab beignets and Louisiana cochons (pulled pork patties served on top of turnips, cabbage and cracklins. Delicious. The wines were a serious sancerre – Joseph Mellot's "La Châtellenie" 2013 from the Loire, and a light, bright Albert Bichot Savigny-les-Beaunes 2011.

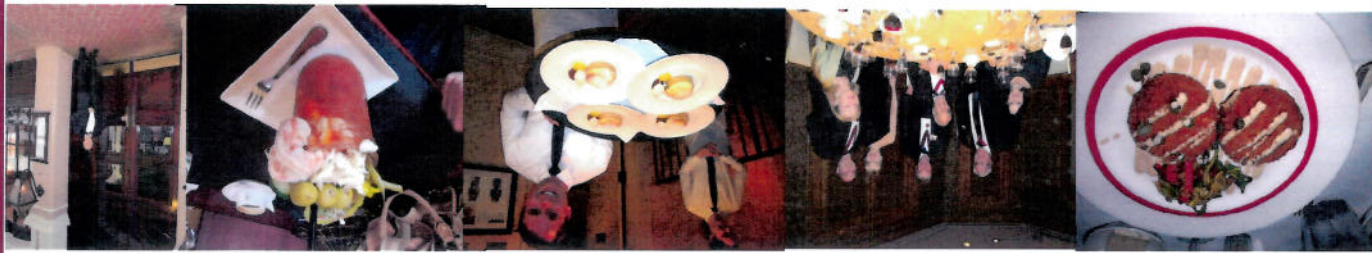
The Board joined their spouses and guests for a visit to New Orleans' famous WWII museum in the afternoon. There's a reason the museum is regularly voted a favorite among visitors, as there's so much to see in the form of actual equipment and short videos of the difficult war times. We spent a number of hours there, nearly missing the bus back to the hotel. But I had no worries. Dinner was in my future. We dined at the hotel in black tie and medals, with the ladies scoring all the wardrobe points. Standouts at my table included the lobster bisque with smoked tomato and a breast of squab with an orzo and farro pilaf.

The Saturday Board meeting was a good one, with new Americas chairman Andrew Jones often taking discussions in new directions. The members in the Americas are being well-served with Andrew at the helm. But you know me now. My mind soon was on . . . food and wine. We had a surprisingly excellent, but sadly brief, buffet lunch at the hotel before resuming deliberations. But, ahhh, yes. Dinner was in my future.

New Orleans is well-known for its panoply of fine chefs, many having national reputations. Chef John Besh is one, and the Kuhlmanns were able to have him at the stove for us at his restaurant, August. Another black tie event, the attractive garb set the stage for, arguably, our best meal of the long weekend. We dined on foie gras and a roasted escobar with roasted oysters, followed by a marvelous saddle of roasted lamb. The foie gras was paired with a Kracher Late Harvest Chardonnay & Weischrising Auslese 2011 from Austria, a perfect choice. The Escobar shared our palates with a lovely Patrick Pize "Montee de Tonnerre" Chablis 2012. But the wine of the night was a gorgeous Gaja Brunello di Montalcino, Pieve Santa Restituta Renнина 2007. The meal was capped by a torte and a port (steamed chocolate and Sandeman 20-year Tawny). Great evening.

The good times? They rolled. Merci beaucoup, Bill & Cathy.

Dave Felton
Chairman, IWFS International Council of Management



EDITOR'S NOTE

New Orleans is a wonderful city. Our Board of Directors meetings followed a sold out "Great Weekend" attended by branch members from the Americas. These are well-planned, fun long weekends with unique access and gastronomic lunches and dinners.

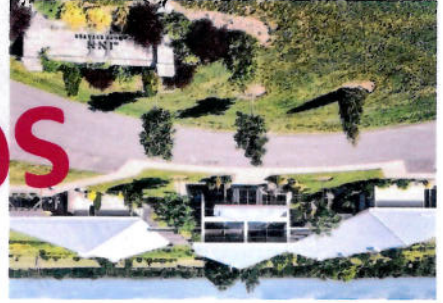
I have the good fortune to be on the board of the IWFS of Americas and enjoy the friendship of members from Edmonton to Puerto Rico and in between. There is now a modification to our semi-annual meetings, where regular members can share a "Great Weekend" combined with the Annual General Meeting of IWFS of Americas and enjoy a wonderful wine and food experience. See page 19 for more information on the Washington D.C. Great Weekend in September. The IWFS travel events are experiences—plan to join us in Washington!

—Mark Lazar
Board of Directors Montreal Branch
Board of Directors IWFS of Americas

When in NOLA, don't miss out on Antoine's (est. 1840), August, Arnaud's and Mother's!



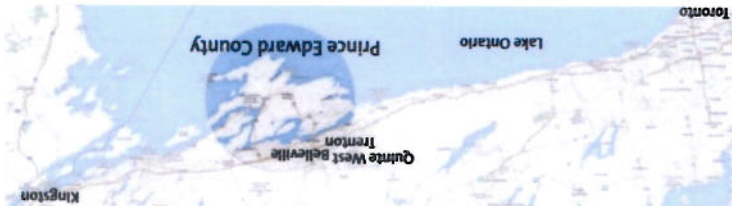
"Wine makes every meal an occasion, every table more elegant, every day more civilized." - Andre Simon



To reserve the weekend or for more information:
 Carola Price - c.price@iwfsmontreal.com // Louis Vogel - l.vogel@iwfsmontreal.com

(Estimated price between \$600-\$800 (subject to modest change with final details in January)
 - 36 people MAX -

- Driving distance from Montreal 3.5hs, Toronto 2.5hs
- Transportation: Private group transportation to P.E.C. from Montreal if required
- Hotel
- EXTRA:**
- The unique Carriage House Coopage to view wine barrels being made and a unique vinegar tasting
- A tour of Sixty Six Gilead Distillery to taste artisanal gin and vodka.
- A "Wine Garden" where the smallest producers in the area come to us, all under one roof.



- 5 vineyards
- 2 dinners
- 3 lunches
- Comfortable transportation while in PEC

THIS MINI VACATION INCLUDES:

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.

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.

Prince Edward County has become wine and food paradise, with most area businesses proud to use the ingredients found in their own backyards.

Nestled between Montreal and Toronto is Canada's newest and most exciting viticultural area.



AN IWFS WINE COUNTRY ADVENTURE
PRINCE EDWARD COUNTY, ONTARIO
 - AUGUST 22-24, 2015 -

CELLAR REPORT -BY CAROLA PRICE-



Welcome summer and all the tasty wines we shall indulge in on may patios and docks these next few months. I am glad to say that the Cellar is looking pretty complete in the red department but sorely lacking ageable and interesting white wines. That is our main focus at the moment.

It has been an interesting winter and members have had the chance to taste some truly great wines. A vine yard only purchase, Stoneboat Piano Brut, was introduced at Sophie and was well received.

We are looking at bringing more unheard of wines to the events for you to discover. This is the exceptional part of being in this International Wine and Food Society, discovering how many wines there are out there to match with so many dishes at our wonderful events.

I do want to bring to light something I have seen when reading the surveys at the end of each event. It is very hard to please everyone all the time and we, the event planners, have no intention of trying to. Some comments rave about the wines while others find them mediocre. Others adore the food and location and some complain about lack of seasoning or choice of menu. This is the reason we ask you to complete the survey.

It is extremely important to me, as your cellar master, to see where the wine preferences lay. I am a working sommelier and can certainly choose wines to pair with a menu item that I have read from a chef's descriptor, however it is not always a match because I have not been to the test dinner or the chef has decided on another seasoning or component to the dish. The survey helps me see where the match was faulty or how members react to certain wines, whether good or bad. The survey is anonymous and we are working on a comments section so you can give us your "two cents". In the end filling out the surveys only helps you by letting me know what wines to look for and when to serve them.

The cellar stands at 600 bottles with a total inventory price of \$23,744, the value of course much higher. We are working on a centralized location and improved requisition system to make the wine portion of each event more streamlined for the organizer and cellar master.

This year's auction was noted as one of the best to date, though poor acoustics and techno-thoughtlessness on my part made for a difficult purchase at times. It was suggested that we do it every year and I am totally game, however I am asking for odds and ends from your cellars to make these lots really interesting. If you would like to sell some bottles that you think would add to the auction please reach out to me and I can arrange pickup and payment. I will also make sure that there is printed material next year for everyone to have during the cocktail. We already have almost 2 dozen bottles and I am hopeful that we can have an auction in 2016.

I am off on a wine exploration in Southern Spain so who knows what Sherries we may have in our cellar come September. Also there is the Prince Edward trip in August and I am sure there will be some amazing Canadian whites at events in the months to come.

Have a good summer and discover a new wine and food experiences while on your travels. Adios!

"Age is just a number. It's totally irrelevant, unless of course, you happen to be a bottle of wine."
- Joan Collins

WELCOME NEW MEMBERS!

Invite your friends as guests... Guests become members.



Earl Eichenbaum and Ellen Gross

Pierre and Nicole Etienne

Suzan Fridham and Marty Peletz

Cathy and Joe Rullier



FUN MEMORIES FROM THE SEASON

IWFS Americans Inc. Presents
A GREAT WEEKEND & ANNUAL GENERAL MEETING
IN WASHINGTON D.C.
SEPTEMBER 24-27 2015

Join IW&FS members for a Great Weekend of fine dining, extraordinary wines and tours in beautiful Washington D.C. Your trip will include three cocktail receptions, exceptional wines, and dinners at two of D.C.'s finest restaurants, **Rogue 24** and **La Taberna del Alabaradero**.

We will be staying at the **Ritz-Carlton hotel** in the West End neighborhood.



This Great Weekend includes:

- a visit to **George Washington's Mount Vernon**, home with lunch
- a tour of **Hillwood Estate's Museum & Gardens** with lunch
- a visit to the **National Museum of American History**, where we will tour "FOOD: Transforming the American Table 1950-2000", the Smithsonian's first major exhibition on food history. Julia Child donated her kitchen to the museum in 2001; it serves as the opening story of "FOOD".

We'll conclude the day with a Black Tie Gala Dinner at the Ritz-Carlton hotel. Following a light Saturday morning breakfast, you are invited to attend the first Annual General Meeting of IWFS Americans Inc. This event is being held in parallel with a directors meeting and all of the activities will include the directors and spouses. It is a time to interact with directors and ask questions. They would like to receive your input as to how IWFS Americans Inc. can serve you better.

Accommodations & Pricing:

-\$500 non-refundable deposit is required to hold your reservation. Final payment due August 15, 2015. -\$299 plus tax room/night. Special group rate for Deluxe Rooms. Call the hotel direct to make reservations. -\$1250 pp incl three cocktail receptions, exceptional wines, dinner at Rogue 24 and La Taberna del Alabaradero, visit to Mount Vernon, Hillwood Estate, and the National Museum of American History, Black Tie Gala Dinner at the Ritz-Carlton hotel.

Room and trip reservation: Phone Ritz-Carlton at 800-241-3333, group code for IWFS Americans Inc. is WFSWFS. They will require name and credit card information. To register for the trip, please provide your name, mailing address, branch name, date of arrival, food allergies, credit card number and expiration date to Christy Marsh by phone (913)-541-1491, by fax (913)-859-0743, or by email at pegleg47@aol.com

For more detailed information, visit: <http://www.iwfs.org/americas/festivals-1/washingtondc>

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Visit us on the web at : <http://magnum.iwfsmontreal.com>

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 DATE**FUTURE EVENTS

SEPTEMBER 21 2015 SEL GRAS Host: Michelle Julien Shiller	OCTOBER 19 2015 NOTKINS Host: Pierre- Marc Larivière and John Bretnier	NOVEMBER 16 2015 RICHMOND Hosts: Mark Lazar and Joel Pinsky	DECEMBER 7 2015 LAUREA Hosts: George Remus and Louis Villeneuve	JANUARY 25 2016 DOMINION SQUARE TAVERN Hosts: Leslie Bretnier and Joel Pinsky	MARCH 7 2016 PRIMO AND SEGUNDO Hosts: Mark Lazar and Joel Pinsky	APRIL 18 2015 NEW CHINESE Hosts: Pierre-Marc Larivière and Carola Price	MAY 16 2015 IKANOS Hosts: John and Leslie Bretnier	JUNE 6 2016 PRESIDENT BLACK TIE Hosts: Pierre-Marc Larivière and Carola Price	AUGUST 2016 SAUVAGES Hosts TBD
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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.

SOLD OUT

INTERNATIONAL FESTIVALS AND ADVENTURES

WASHINGTON D.C. GREAT WEEKEND - September 24th-27th 2015

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

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.

Problems? Please contact Joe Temple, International webmaster at iwfsjhelp@gmail.com