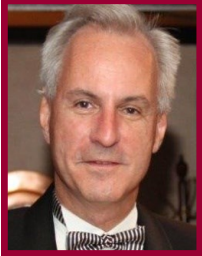




Magnum

Fall 2016

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



A Message from Louis Villeneuve, our President

LAST COLUMN

This is my last column and probably the 12th!

Six years ago, I accepted the challenge Louis Vogel offered to me to serve as President of our IWFS MONTRÉAL Chapter. I remember vividly the full attendance at the Instillation Dinner at Chasse et Peche in June 2011.

These six years - two mandates of three years - have been great. I have invested my energy and put all my heart into the organization of our events. This would not have been possible without the support and the confidence of George, the Board Members and all the members.

I am afraid to forget to thank some of you, but would like to note:

- the confidence that many of you have had in me while raising issues or offering suggestions
- the many organizers of events
- the Wine Commentators at the events
- the contributors to the Magnums
- the Magnum editors: Louis Vogel and Mark Lazar
- the Cellar masters: Harvey Romoff and Carola Price
- the numerous Past Presidents for their support and advice
- the Treasurer: Sylvia Vogel
- Barry Shiller who appointed me to the Board
- Michelle Julien, Catherine Shand and John and Leslie Breitner who over the years have planned tables, prepared and picked up badges, lists etc.
- our Governors who have made our chapter known across the World: Janet Hambleton and Mark Lazar
- and all of you for your friendship

Our Branch is very dynamic and this will not stop in continuity with our tradition and under the mandate of our future President, Mark Lazar. In keeping with our statutes, I will continue to serve as past President and shall offer to Mark my full cooperation.

Congratulations to you Mark!

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

Non-members are allowed to join dinners, too! Please contact the president at l.villeneuve@iwfsmontreal.com

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

Editor's note, by Mark Lazar



It has been a lot of fun editing the Magnum, especially because I do so little. Thank you to Judy Yelon for assisting me in most of the pictures, and thank you to all the reviewers as well as Illandra Page for her skills with Publisher. I stick in my 2 or 3 cents et Voila!

In this edition we are starting to properly recognize the event organizers with their photos. Without them, we are non-existent! We hope you enjoy this Magnum.



AU PIED DE LA CHUTE **August 28th, 2016**

- Review by Eliane Price -



The end of August outing was organized by Cellar Master, Carola Price. The location was perfectly chosen for such an event. Au Pied de la Chute is aptly named as it is at the foot of the falls near Lachute, an hour outside of Montreal. The property has a small farm with animals freely roaming, a typical Quebecois farmhouse with its steep roof and long front porch. The house at the front of the property is used for winter events while we were led down a gravel path to another dwelling with a covered roof and netted windows to take in the full view of the falls without being bothered by insects.

Upon arrival we heard the popping of corks and to my delight found that an Aperol Spritz was on offer. Made with Italian Aperol, a slightly bitter liqueur and Cep d'Argent bubbly from Magog it was a perfect match for the canapés that were a plenty. Duck tataki with Tandoori spice was slightly charred and really soft, pork rillettes were on point and the Gravelax was "melt in your mouth" delicious. A great start to our upmarket barbeque. We sat down to a served salad with a maple infused vinaigrette that I try to replicate at home, matched well with the Joie Farms "A Noble Blend" from the Okanagan.

The main course was a generous Mechoui. Guests went outside of the dwelling to get a look at what was on offer at the coals. Chef Thierry was carving succulent pork loin, beautifully plump free range chicken and tender whole lamb all spit roasted over the open wood fire just feet away from our tables. Accompanied by ratatouille and baked potatoes served what was described as sweet and sour sauce which tasted more like a fruity dark gravy. It was delicious with the pork. Two wines were chosen for the main dish. Kumeu River Estate Chardonnay from New Zealand and a perfectly aged Bolgheri from Casa di Terra. Both were a perfect match. The Chardonnay was light and crisp and such a cheerful accompaniment, while the red was slightly heavier but a good choice for a luncheon with so many styles of meat. Well done Carola!



Organized by
Cellarmaster, CAROLA PRICE



No French Chef leaves out a cheese course and this one was delicious. Trappist and Oka cheeses were devoured quickly and enjoyed with the second pours of the Moreccio.

Carola had all the details well thought out. From the local wildflower bouquets at each table to the descriptive booklet describing all the lots on auction we did not want for anything. It was great fun. People outbidding each other, people cheering, clapping and laughing, no sore losers, no hard feelings and although I personally missed the boat the winner of my preferred lot promptly invited us for dinner to enjoy the wine with them, which we did!

Amidst all the shouting and laughter we were served a divine little pear and almond tartelette accompanied by a fabulous Sherry from Gonzales Byass. What an interesting choice and match.

Our Cellar Master outdid herself again and on behalf of the entire Montreal Branch, I wholeheartedly thank her for a wonderful event in the country. We met fabulous new members and had a really fun day.



ANNUAL ORPHAN'S WINE AUCTION AT AU PIED DE LA CHUTE



For those who missed out!

AU PIED DE LA CHUTE
273 ROUTE 329, LACHUTE (QC), J8H 3W9
TEL: +1 (450)562-3147 - WWW.PIEDDELACHUTE.COM



CHEZ SOPHIE SEPTEMBER 26, 2016



- Review by Jewel Lowenstein -

The much coveted invitation to Chez Sophie resulted in a full house of 40 with some members left on a waiting list. Given the culinary pedigree of Chef Sophie Tarbet whose “haute gastronomie” talent was honed in several French and Italian three star Michelin restaurants, all were excited to be sharing this event.

The simple décor of the venue, which is rather long and narrow, resulted in a tight setting for the Apéro. The delicate house-cured smoked salmon on herbed crème fraiche seemed to be more popular than the saucisse de Lyon. The wines came from the restaurant’s cellar and members were disappointed in the quality and the quantity. The Bisol Prosecco di Valdoffiadene was mediocre at best.

The Entrée of Croustillants de crevettes, though originally planned, was replaced by grenouilles (frogs legs), a welcome surprise and accompanied by veal carpaccio in a tuna sauce. This enhanced vitello tonato offering, show cased Italy’s classic influence. The Pinot Grigio had little color and was “agreeable” but not up to the complexity of this dish.

Ravioles de homard stole the show! Perfectly delicious as Primi with a lovely Chateau La Braulterie to accompany even though it was sparsely poured.

A rich wine sauce and superb herb crusted lamb were presented with stuffed leeks as the Main. Excellent preparation and presentation! The 2011 Copertino was up to the task with its hint of raisins.



Welcome to Chez Sophie



Having fun before dinner



Enjoying Apéro



Organized by
LOUIS VILLENEUVE AND MARK LAZAR



Our generous dessert sampler, also executed by Chef Sophie herself, consisted of pain perdue, chocolate mousse on chocolate biscuit, lemon meringue and frozen nougat. All were DELICIOUS! The dessert wine Clos la Bis, was not as well received as anticipated. Some felt a Port might have been more appreciated and others criticized the restaurant for asking us to choose either dessert wine or coffee. People feel that for the price, we should have been offered both.

All in all, service was attentive and courteous. The dinner was well appreciated and memorable as expected but the wine service was too measured. This will not keep us from returning soon to Chez Sophie!

Very many thanks to Louis Villeneuve and Mark Lazar for organizing this evening at one of Montreal's finest!



Pina, Sheila and Linda



Maria-Elena & John



Nicole, George & Jewel



Prosanto & Deborah



Neil & Carol



Mark presenting the award



Crispy shrimp & Veal carpaccio



Rack of lamb in herb crust



A trio of deserts



For those who missed out!

CHEZ SOPHIE

1974 RUE NOTRE-DAME OUEST, MTL (QC), H3J 1M8

TEL: (438) 380-2365 - WWW.CHEZSOPHIEMONTREAL.COM

<p>CANAPÉS Mini Empanadas de Carne Hand carved beef, potato, green onion turnover</p> <p>Bunuelos Spinach, fontina cheese fritter</p> <p>Paté casero Homemade veal liver paté, grilled cabbage, toasted cherry tomato</p> <p>*** Prosecco Santi Nello 2014 Valdobbiadene (Italy)</p> <p>PRIMEROS PLATOS</p> <p>Truillo Blanco Warm scallop fradito, smoked paprika oil, white balsamic reduction, garlic chips</p> <p>*** Torontó Broquel Tapiche 2014</p> <p>Humbita Jewell Argentinian corn cake wrapped in corn husks, basil, cilantro sauce</p> <p>*** Chardonnay/Vignier Zuccardi 2014 Valle de Uco...</p> <p>PLATO PRINCIPAL</p> <p>Parrillada completa Calfed short ribs, tender brisket, chorizo, field greens, papas provençal</p> <p>*** Malbec Teymenle 2014 Luján de Cuyo</p> <p>POSTRE</p> <p>Tereré Malva Inca flavoured Panna Cotta with dulce de leche, alfajor Coffee, Tea</p> <p>(BUEN PROVECHO)</p>
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L'ATELIER D'ARGENTINE

OCTOBER 31, 2016

- Review by Brenda & Jean-Pierre Jolin -



When we think of Oct. 31st, what comes to mind is Halloween, ghosts, goblins and children in masks and costumes. So it was a great opportunity for some older kids on this evening, to not only experience Argentinian food, but also to don masks and have some childish fun.

Arriving at this lovely warm restaurant in this special part of Old Montreal, we saw some excited children already there having a sip and looking spectacular in masks. It was exciting! Soon, more ghosts began arriving and it was WOW! Who are you? What fantastic masks! How can we pick the best? However, the best were chosen: Pina Mazigi and Susan Cohene Fichman.

Our mouths however, were kept uncovered so we were able to enjoy our welcoming glass of the **Prosecco Santi Nello** (could have been a bit more chilled) with canapés, which didn't disappoint. They were delicious and a big draw. The **mini empanadas de carne** were hot, juicy and flavoursome. The plates emptied quickly. The **Bunuelos**, spinach fontina cheese fritters, were golden crispy, very appetizing. The **Paté casero**, home made liver paté was exquisite and received very positive comments.



Organized by
MARIA-ELENA OUIMETTE AND LESLIE BREITNER

PRIMEROS PLATOS

Our first plate, **Tiradito Blanco**, was beautifully plated with a warm thinly sliced scallop crudo, deliciously spiced with smoked paprika oil, slightly picante and sprinkled with balsamic vinegar. It was very delightful and left your palate yearning for more.

The **Torrents Broquel Trapiche 2014** had all the characteristics of the torontes grape: spices, mineral, floral that blended well with the smoked paprika and garlic flavours of the scallop. From the few torontes wines I drank up to now, this one presented the best finesse.

Humitas - A traditional food in Argentina where main ingredient is maize. It was steamed fresh and wrapped in corn husks and served with a slightly cold sauce. It is considered a Native American dish from pre-hispanic times. The dish involves a great deal of work and was made especially for our group. It was very pleasant, unique and very well received.

The **Chardonnay/Viognier Zuccardi 2014** (85% chardonnay, 15 % viogné) had a predominant nose of the viogné grape with more mineral flavours than fatness, normally expected from chardonnay, but was a good match with all the flavours of the very special and tasty corn cake.

PLATO PRINCIPAL

Parillada complete - Argentina, known as the land of wonderful beef was true to its reputation. A large platter of grilled short ribs, thick hanger steaks (cooked to perfection), and tasty chorizo sausages were placed center on each table and served with fries and lightly dressed greens. It was a very warm and homey style of serving and was very tasty and generous.

Finally, with the parillada complete (Viva Argentina for the meat lovers), what else but a wine 100% malbec, the **Malbec Taymente 2014, Lujan de Cuyo**. This very young wine (should age 6 to 8 years to really be enjoyed) was typical of the malbec grape (same grape found in the French Cahors wines): dark red, red fruits, spices, tannin, with a certain « *souplesse malgré sa jeunesse* ».

All wines with the exception of the prosecco, were private import from Argentina.

POSTRE

Tereré - Thick smooth caramel custard flavoured with a tea flavour. Light and refreshing.

The Chef, Martin Fernandez and the Sommelier, Mathias Lopez, did a fantastic job. Many thanks to Maria-Elena and Leslie for a great evening!



For those who missed out!

L'ATELIER D'ARGENTINE VIEUX-PORT
355 RUE MARGUERITE, D'YOUVILLE, MONTREAL (QC), H2Y 2C4
TEL: (514)287-3362 - WWW.ATELIERARGENTINE.COM





BEATRICE DECEMBER 5, 2016



- Review by Raymond Landry -

I knew somewhat what to expect when coming to the Beatrice restaurant on Monday, December 5th 2016. Indeed, the club held a Black Tie Dinner at that restaurant just before the forthcoming summer on Monday, June 9th, 2014. Plus, I went to the restaurant in the past when it was known by the name of Bice Restaurant.

The club's events are often held on Mondays; not only are some of the best restaurants closed on that day and, therefore, available for an event such as those held by the club but usually you have no trouble finding a parking spot. Try to go to the same restaurant on a weekend night you will not have such an easy time to park your car. That breather is welcome!

When we came in, we were welcomed by the staff that took care of our coats and boots and asked us whether we were part of the event to which question we answered, yes of course! While we still had our coats on, we were offered long, slender glasses of that Fiol, Prosecco DOC, Venezia which, according to the member of the staff entrusted with the task of describing the wines, embodied aromas of green apples and bananas and had medium acidity. It is nice to see the staff rushing to serve the incoming guests, but allowing them to take off their coats first would allow them to better enjoy their first glass of wine of the night.

Then, with our glass of wine and our coats off, we could venture into the room which was the adjacent room to the terrace for which Beatrice is so famous. The regular clients were seated on the terrace and the IWFS's guests were seated in the other room. Who could complain not to be seated in an enclosed terrace in early December? As a matter of fact, the club's event which took place at the same restaurant on June 9th, 2014 was held on the terrace, at a time of the year when the weather was more permissive.

We were greeted by friendly IWFS's members most of whom I know as I have acquired the fortunate habit of attending almost all events. The regular guests noticed that there were fewer people than usual. Typically, however, this valley in attendance usually occurs at the January event when many of you are lucky to be resting in warmer climates...

Thereafter, we were seated and could start the menu. A few guests were in attendance at a table close to a corner of the room at some distance from my table. They were introduced in due course. During the service, the staff had the good idea to dim the lights which took on that yellowish hue typical of dimmed lights at night. People merrily welcomed the pleasant change of background lights.

Our first course was the antipasto which consisted in grilled octopus with accompaniments. The wine was a 2014 Pinot Bianco, Alois Lageder, Alto Adige. Please notice the vintage. The wine was described by the staff as having aromas of peaches and apples with a medium body.



Organized by
PIERRE ALLARD AND GEORGE REMUS



Somebody's delight is often somebody else's displeasure. A guest appreciated that the octopus was so tender; personally, I fondly remembered the octopus I ate with the club at The Globe (now closed) on October 21st, 2013, which was firm. However, it did not deter me from eating it all.

The next course was the pasta which consisted of eggplant raviolis. The wine was a 2015 Pinot Bianco, Alois Lageder, Alto Adige. The wine was described by the staff as having aromas of red fruit and berries. Notice how from 2014 to 2015 the aromas turned from peaches and apples to red fruits and berries in the same wine. Only the year was different! Who tasted the difference? Some guests wished that the wine served with that dish was a rosé. To those who are interested, kindly take note, I don't remember ever drinking a rosé at the club! Let there be a first time!

When Lesley Chesterman of The Gazette paid a visit to the restaurant which was reviewed in her weekly column of July 14th, 2016, she ordered a similar plate in kind and here is how she described it: «...We opted for a shared portion of eggplant ravioli. Garnished with ricotta salad, herbs and a luscious lemon sauce, the ravioli was such a sensual mix, with the silky pasta and sweet tomatoes swooshing around in that buttery sauce. Insanely good. » Did we have the same dish? I am not sure since there were no comments in the survey that were as enthusiastic as hers were in her column.

The next course was the carne which consisted of grilled veal chops with accompaniments. The plate was copious. Most of my tablemates did not finish their plates because, at that stage, there was too much food although one of them left only the bone on his plate. I am just sorry that I did not have enough appetite left to eat it all but still I ate all the accompaniments which were delicious! The cooking was medium unless otherwise requested. Some guests complained that the meat was slightly overcooked while some others did not even hear such complaints from fellow tablemates!

The wine paired with the veal was an Ornellaia, Volte, Toscana 2014, a favorite of mine at the SAQ. The 2013 which I find better, is also available at the SAQ but at a steeper price. In 2013, the price tag of the 2013 variety (the 2014 was not even on the market) was more affordable but the price went up as the bottles disappeared.



Pierre, George &
The staff of Beatrice



Pierre, Brenda, JP & Maria-Elena



George, Richard, Louis & Pierre



Enjoying the evening



Louis, Sondra & Earl



Valerie & Ted

The last but not the least course: the dolce. Although I am usually full at that stage of the meal, I always find room for the dessert. This time was no exception as was the case with my tablemates. Personally, I find the idea of popcorn at dessert original.

Comments in general were favorable, especially with respect to the service with which nobody found fault, with the exception concerning something outside the restaurant: snow clearance in front of the entrance. Even when people were leaving after the meal, the waiters were still filling the glasses with water. That is why the staff at Beatrice restaurant deservedly received a certificate of recognition from the hands of our President. That was a fitting finish to a well organized event all around. Thanks to our two commendable organizers: Pierre Allard and Georges Remus. I trust that you enjoyed the night as much as I did!



Micheline & Raymond



Mark, Vania & Louis



Freema & Irving



Carol & Ronald



Renee, Sylvia & Louis



Pierre, Brenda, JP, Pina, Doris, Kevin & George



Neil, Carol & Alexander



Susan & Richard



Sylvia, Sondra & Michael



For those who missed out!

BEATRICE

1504 RUE SHERBROOKE OUEST, MONTREAL (QC), H3G 1L3

TEL: (514)937-6009 - WWW.RISTORANTEBEATRICE.COM

MORE OF THE BEATRICE HOLIDAY EVENT...



Pina & Valerie



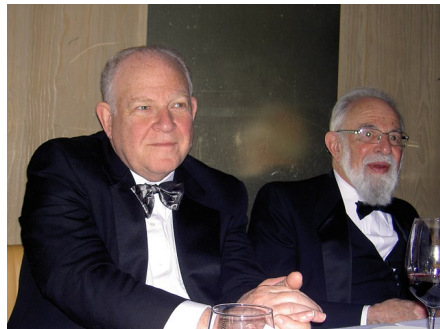
Richard & Annamaria



Susan & Stephen



George & Mark



Neil & Arthur



Sylvia & Carol



Valerie & Pierre



Susan & Louis



Carol & JP



Kevin & Fernando



Michelle & Raymond



Valerie & Doris



Alberto Beniste

FUN FACT!

THE AVERAGE PERSON WALKS 913 MILES PER YEAR, AND DRINKS 556 GLASSES (27.8 GALLONS) OF WINE PER YEAR...WHICH IS 33 MILES TO THE GALLON; WHICH IS PRETTY GOOD.

IWFS OF THE AMERICAS NIAGARA GREAT WEEKEND

OCT 13-16, 2016

In October, over 100 IWFS members headed for **Niagara-on-the-Lake** for a weekend hosted by the Niagara branch. Brian Findlay, past president and current cellar master of the branch had the vision for this weekend and even began laying down wines as soon as the date was set, two years previously.

The itinerary for the weekend offered the members a great chance to learn about the town's history and be part of the local food and wine scene. Being the largest planted area for vines in Canada, and also having similar cool climate growing conditions as in Burgundy, the **Niagara Peninsula** was an ideal window on the country's wines. Members were also able to take in some of the local culture as the renowned Shaw Festival was still on featuring plays by George Bernard Shaw and those inspired by his work. This year it included Alice in Wonderland, Sweeney Todd, and Bernard Shaw's Mrs Warren's Profession. Plus of course for those who had never visited the region, a trip to the Falls was a must.



Welcome New Members!

*A credit to Louis Villeneuve's leadership and our membership to have so many new members in the last 6 months.
Kudos to the new members and their friends and sponsors!*



Mikey Colangelo Lauzon



Susan & Richard Hart



Prosanto Chaudhury & Deborah Stock



Susan Cohene & Stephen Fichman



Carol & Ronald Slater



Richard & Annamaria Pinchuk



Janet Donald & Chris Vroom



Earl Veinish



Jean-Michel Laberge



Ross & Cindy Christie



IN MEMORIAM OF DR. SHEILA RUTH HORN BISAILLON

Our condolences to the family of Dr. Sheila Bisailon, physician and medical administrator, who died peacefully on Friday, November 18, 2016, in Montreal, age 84. A long standing member and friend of IWFS Montreal.

Sheila had a long career in medicine and medical administration in the McGill University system, both at the Royal Victoria Hospital and the Queen Elizabeth Hospital. In retirement she was actively studying, writing, travelling and spending time with friends and family.

We shall raise a glass to her memory at our next event.

CELLAR REPORT - BY CAROLA PRICE -



As you read this we are in the midst of Spring, most of you having re-integrated to the unforgiving Montreal climate of too hot or too cold. Spring has certainly sprung and with it, the promise of interesting and enjoyable events with our fellow members.

The Cellar is now a few cases short of complete centralization at our temperature controlled new location with recently purchased wine fridges. I physically inventoried 502 bottles with a cost price value of \$22,277, the market value being much higher.

The move and re-inventory of wines gave me a lot to work with for the coming season. It is my focus to buy wines that will be interesting and original for today and years to come. I would love to be able to leave some legacy wines to a future Cellar Master as was left to me when Sleiman Zairoubi handed me the books 4 years ago.

My goal is clear... I want to buy wines that members can enjoy at events and at auction. I have begun to order winery direct as well. We are a Canadian branch and our cellar should certainly reflect the best of the best in terms of what is coming from vineyards across the country. I am an active participant in the #freemygrapes movement and think we, as consumers, should be able to order and ship any wine we come across on our travels to provincial wine growing areas.

The auction at Au Pied de la Chute was a great success and certainly boosted the budget to move forward with lots of private importation purchases in the coming months.

I truly believe that we can have a cellar that doesn't read like a typical Montreal wine list. When we are given the opportunity to use our Cellar wines at events we should bring out all those labels that deserve a place at our table, to be able to discuss and reflect what paired well or poorly and to discover new wines and new foods with our friends.

Great company and delightful evenings out. Your Cellar committee will work hard to deliver interesting and enjoyable wine for this season and beyond. As always, I am open to hearing any suggestions about wines you have tasted and loved and would like to see in our Cellar.

I wish you and healthy and vinous Spring and Summer!

UPCOMING NATIONAL FOOD & WINE EVENTS

Taste Ontario, Ottawa, ON: March 29, 2017

California Wine Fair, Montreal, QC: March 30, 2017

Niagara Food & Wine Expo, Niagara Falls, ON: April 21-23, 2017

Vinitaly Canada, Vancouver, BC: April 28, 2017

Vinitaly Canada, Edmonton, AB: May 2-3, 2017

Great Canadian Cheese Festival, Picton, ON: June 3-4, 2017

Toronto Wine & Spirit Festival, Toronto, ON: June 16-17, 2017

International Cool Climate Chardonnay Celebration, Niagara, ON: July 21-23, 2017

World Wine & Food Expo, Moncton, NB: October 28-November 4, 2017

La Grande Degustation, Montreal, QC: November 2-4, 2017

Ottawa Wine & Food Festival, Ottawa, ON: November 3-5, 2017

Cornucopia, Whistler, BC: November 9-19, 2017

Vancouver International Wine Festival, Vancouver, BC: February 2018



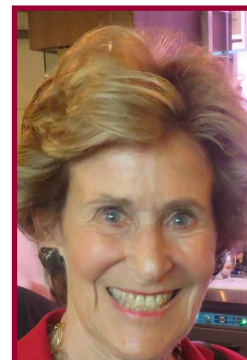
SHARE YOUR RECIPES!

Send to Editor: m.lazar@iwfsmontreal.com

“Roasted chicken with clementines & Fennel”

Perfectly paired with a Chablis Premier Cru from France

- by Rhoda Pinsky



Recipe serves: 4 people

Serving suggestion: Serve with plainly cooked rice or bulgur



Chablis Premier Cru Albert Bichot 2012
Sold at SAQ for \$35.75



Domaine Laroche Chablis Premier Cru Les Fourchaumes 2014
Sold at SAQ for \$39.75

INGREDIENTS

6 ½ tbsp/100ml arak, ouzo or Pernod
 4 tbsp olive oil
 3 tbsp freshly squeezed orange juice
 3 tbsp freshly squeezed lemon juice
 2 tbsp grain mustard
 3 tbsp light brown sugar
 2 medium fennel bulbs or onions (1 lb/500g in total)
 1 large organic or free-range chicken, 2 ¾ lbs/1.3kg, divided into 8 pieces, or the same weight in skin-on, bone-in chicken thighs
 4 clementines, unpeeled (14oz/400g in total) cut horizontally into ¼-inch/0.5cm slices
 1 tbsp thyme leaves
 2 ½ tsp fennel seeds, lightly crushed
 Salt and freshly ground black pepper
 Chopped flat-leaf parsley, to garnish
 Israeli spices to taste

PREPARATION

Put the first six ingredients in a large mixing bowl and add 2 ½ teaspoons salt and 1 ½ teaspoons black pepper. Whisk well and set aside.

Trim the fennel and cut each bulb in half lengthwise. Cut each half into 4 wedges. Add the fennel to the liquids, along with the chicken pieces, clementine slices, thyme and fennel seeds. Stir well with your hands, then leave to marinate in the fridge for a few hours or overnight (skipping the marinating stage is also fine, if you are pressed for time).

Preheat the oven to 400 deg F/200 deg C. Transfer the chicken and its marinade to a baking sheet large enough to accommodate everything comfortably in a single layer (roughly a 12 by 14 ½ inch or 30 by 37cm pan); the chicken skin should be facing up. Once the oven is hot enough, put the pan in the oven and roast for 35 to 45 minutes, until the chicken is colored and cooked through. Remove from the oven.

Lift the chicken, fennel and clementines from the pan and arrange on a serving plate; cover and keep warm. Pour the cooking liquid into a small saucepan, place over medium-high heat, bring to a boil and then simmer until the sauce is reduced by one-third, so you are left with about a 1/5 cup or 80 ml. Pour the hot sauce over the chicken and garnish with some parsley, and serve.

IWFS Board of Directors 2017- 2018

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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*****

MONDAY
 APRIL 3, 2017
HOOGAN ET BEAUFORT
 Host: Jean-Michel Laberge & Louis Villeneuve

MONDAY
 MAY 8, 2017
GRAZIELLA
 Host: Rhoda Pinsky & Mark Lazar

MONDAY JUNE 5, 2017
BLACK TIE DINNER - LE CLUB CHASSE ET PÊCHE
 Host: Louis & Sylvia Vogel

SUNDAY
 AUGUST 20, 2017
SUMMER OUTING - VENUE TBA
HOST: TBA

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

SONOMA VALLEY, CALIFORNIA REGIONAL FESTIVAL - MAY 2- 6, 2017

BALTIC CRUISE - JUNE 29 - JULY 7, 2017

IWFS AMERICAS INC. GRAND WINE TASTING WEEKEND IN BALTIMORE - TBA

INTERNATIONAL FESTIVAL, LONDON (EUROPE/LONDON) - MAY 28 - JUNE 2, 2018

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

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 iwfshep@gmail.com