



# Magnum

0006

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

Nov 2013

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



## A Message from our President

Dear IWFS Montreal Chapter Members:

2013 has been a busy and special year for our Branch.

We are celebrating our 50th Anniversary 80 years after IWFS was founded in London by André Simon. Our Anniversary Black Tie at the Beaver Club in June was a great success of attendance and a high quality gastronomical dinner. We honored our past Presidents ( Louis Villeneuve, Barry Shiller, Sylvia Vogel, Arthur Yelon, Harvey Romhoff, Michelle Julien Shiller, Jean-Pierre Jolin, Barbara Potash, Ted Pearson and Lou Vogel) and we were reminded about the history of our branch by Louis Vogel.

We continue to attract new members - see the special section on new members in this Edition of the Magnum.

There were additions to the Board - John Breitner, Mark Lazar and Carola Price. Mark is the Magnum Editor and our Branch Contact. Carola Price is our Cellar Master and John Breitner joined the Cellar Committee lead by Carola. I feel very well supported by our team of "rookies" and long time members of our organization - see the insert with all Board Members in this Magnum Edition.

We continue to hold a variety of events - now 10 events a year including one Summer Outing in August. As you may well realize, organizing events is a lot of work and it would not be possible without the team work of organizers, Web Master, Cellar Master, Treasurer, Photographers, Volunteers etc. I would like to express my thanks to all of you making this possible. I also have to thank the Restaurant Owners, Chefs and Staff who are making great efforts to receive our group and surpass themselves to make IWFS Montreal Branch events special evenings.

Your comments are always appreciated and do not hesitate to contact me or any of the Board Members with your comments or suggestions

Louis Villeneuve



### *Editor's note*

Our editorial season runs from May 2013 to October 2013. Five wonderful events which included an exceptional 50th Anniversary at The Beaver Club and a Sunday noon at the famous Relais Chateau Hovey Manor in the summer gardens by the lake.

Our members traveled and shared. We are always in need of personal photos from events. Please e-mail cell photos you may take at an event to share with us.

We also welcome 5 new members this season. The more the merrier.

Thanks to everyone for assisting in making my first solo edition so smooth.

Many thanks to my assistant, Illandra, a wiz at layout.



**MEZCLA**  
**15 APRIL 2013**  
**- BY SUSAN ROMOFF -**



**SUSAN ROMOFF**

This event was organized by Louis Villeneuve and George Remus and as usual they discovered a fine restaurant with a highly innovative menu. We tasted dishes that we never tasted before stemming from another continent: South America. Plus there was an interesting “Mezcla” of local products to create the following menu.

We were greeted with a lovely bubbly, the **Cava, Jordan de Asso, Carinena Espagne 2009 (Mucabeo Chardonney)**. It was fresh, bubbly and crisp: an excellent balance of sugar, compliments aromas of flowers and citrus. It was light golden color and it had it was the perfect accompaniment to the h’ors d’oevres: AN-TICUCHO/ACCRAS DE MORUE and CAUSA. The staff went around several times and we all had a chance to taste quite a few h’ors d’oevres.

The highlights were the ANTICUCHO a puree of yellow potatoes seasoned with lime and aji Amarillo a tangy hot yellow pepper from Peru and the ACCRAS DE Morue which are savory puffy cod balls. They were unanimously considered delicious.

After that we had the TIRADITO de POISSON AND FRUITS DE MER (salmon, halibut and tuna accompanied by tiny scallops marinated in lime and again the tasty aji Amarillo. The plate was adorned with large kernels of corn typical of Peru.

The next dishes evoked both curiosity and trepidation. The TIRADITO DE LENGUE , the veal tongue in a lime, coriander, black sesame and maple sauce left no one indifferent; even some members who tasted tongue for the first time, liked it. Arthur found it wonderful. And then the duck hearts served on skewers” won the hearts of everyone.” These were served with a maple base. This was accompanied by a **Finca los Alijares Alijares Espagne 2009** Vionier. According to Bryant Shiller who commented; “we are enjoying the freshness, youth, pale yellow color of one of the exceptional wines of Spain not made in the traditional methodology.”



**JEAN-PIERRE JOLIN, BRENDA JOLIN AND HARVEY ROMOFF**



**LOUIS VILLEBEUVE, PINA MAZIGI, GEORGE REMUS AND GUEST**



**ALBERO BENISTE, CARLA COSTA AND ALINE BELANGER**

**“Drinking good wine, with good food in good company, is one of life’s most civilized pleasures”**  
**- Michael Broadbent**

These entrees were followed by CREVETTES CROUSTILLANTS; large shrimps wrapped in a crust garnished with a syrup of chinch a traditional Peruvian sauce and adorned with a puree of avocado. This was my favorite course. The accompanying wine was a **Casas de Bosque, Gran Reserva, Casa Blanca Valley , Chili 2011** (Pinot Noir) This was delicious wine, thick velvety with a rich red color. My table companions and I loved it.

The main course was COURTE COTE DE BISON BRAISEE, basted in maple and ginger accompanied butternut squash and tiny vegetables. Some members found it the least interesting dish of the evening others found the spice overwhelming and that it camouflaged the taste of the meat. Nonetheless, everyone enjoyed the **Sur les Andes, Gran Reserva Mendoza, Argentine 2011 Cabernet Sauvignon**.

The dessert was a wonderful culmination of the meal. GLACE LUCUMA was a beautiful blend of dulce de leche a l'amarulla which is a crumble of almonds grue de cacao and caramel croquant. It was soft sweet and cool and was refreshing after all the wine. It was served **Bartenura, Provincia di Pavia Moscato 2011**. It was fragrant and sweet; a lovely complement to the desert.

The service was good, the staff was well informed and explained the dishes well. They all had a sense of pride for the restaurant. However, the one hitch was not changing knives throughout the evening.



*MICHELLE JULIEN SHILLER*



*PINA MAZIGI, EUNICE MAYERS  
AND BARRY SHILLER*



*GEORGE REMUS AND JULIA*



*LESLIE BREITNER, SUSAN ROMOFF  
AND LINDA SWANSTON*



*BARRY SHILLER, BRENDA JOLIN  
AND JANET RANKIN-HAMBLETON*



*JANICE GREENBERG AND JOEL  
SILCOFF*



**For those who missed out!**

**MEZCLA**

1251 Rue de Champlain, Montréal, H2R 2R0|| (T) 514-525-9934

[www.restaurantmezcla.com](http://www.restaurantmezcla.com)





**ANDIAMO**  
**6 MAY 2013**  
**- BY BARRY SHILLER-**



**BARRY SHILLER**

A warm spring evening. A cosy Mediterranean-style restaurant in the heart of downtown Montreal. A group of forty-one wine and food enthusiasts. A formula that's hard to beat. So what about the wine and food?

Starting from the bouchées apéritives all the way to the dessert, the cuisine was innovative, appealing and beautifully presented. Hors d'oeuvres and apéro wine were passed around to an appreciative crowd prior to our being seated in the spacious table area. Cerf tartare on crispy shells, prosciutto roulades and shrimp tempura were accompanied by a non-vintage Crémant de Loire (Domaine Langlois-Château). This bubbly rosé made from cabernet franc grapes was fresh and fruity but perhaps needed a touch more acid in the mouth.

Rave reviews were given to the lobster and celeriac remoulade, the first course. The chardonnay wine (Château de Rully 1er Cru 2006, Antoine Rodet), however, was oxidized and even a second bottle did not prove much better. Perhaps our cellar committee will take note of how some of the wines in our cellar are aging.

The second entrée of duck prepared three ways (tartare, smoked, foie gras and chutney) was an interesting study. The Chinon (Cabernet franc, Théleme 2009, Pascal and Alain Lorieux) was served too cold, but after warming up, married very well with the duck.

The main course consisted of veal mignon in a pesto crust with mushroom sauce. The generous portion was accompanied by both potato and sweet potato fries. The veal was perfectly cooked and absolutely delicious and was in fact the only dish actually prepared in Andiamo's kitchen. The cresson in the dish added a salty taste to the mix. Two wines from Fronsac were tasted with this dish. Château La Vieille Cure 2005 and Château de la Riviere 2005 are both a blend of merlot/cabernet franc/cabernet sauvignon. Although of the same vintage, the second-named wine was more mature and ready to drink.

The Fronsac wines carried over to the cheese course. A three-year-old Perron cheddar, from Lac St. Jean and a Sauvagine from Port Neuf, left no doubt that Quebec produces great quality cheese, certainly on a par with most French products. Rivesaltes Ambré, Domaine de Rancy 1966, from Rousillon (grenache blanc grapes), was the vin liqueureux served with an absolutely decadent and sinful chocolate desert concoction very much appreciated by all.



**LOU VOGEL**

The food except for the veal was prepared by Chef Jérôme Ferrer, in the kitchen of Restaurant Europa, and then transported to Andiamo for this event. The restaurant is certainly worth a return visit to judge what it can produce on its own. The service by an attentive and very professional équipe was impeccable. Some of the wines came from our cellar and others were purchased for the occasion. The event was superlatively planned and organized by Pierre Marc Larivière.



**TED PEARSON**

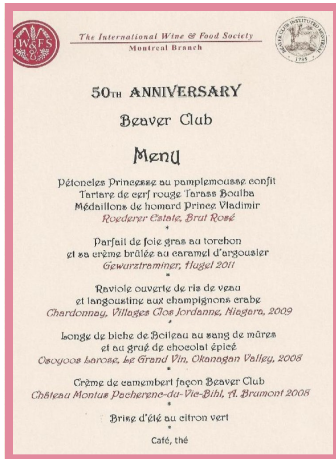


**For those who missed out!**

**ANDIAMO**

1083 Côte du Beaver Hall, Montreal, H2Z 1S5

(T) 514-861-2634 || [www.andiamo.ca](http://www.andiamo.ca)



**MONTREAL BRANCH CELEBRATES**  
**50TH ANNIVERSARY**  
**Black Tie Dinner**

**LE BEAVER CLUB**  
**17 JUNE 2013**  
**- BY SUSAN ROMOFF -**



SUSAN ROMOFF

It has to be fantastic if Lou and Sylvia Vogel organize it. The black tie dinner we had at the Queen Elizabeth Hotel's Beaver Club was a multifaceted celebration: it was the closing event of the season and it was also a celebration honoring FIFTY years of the Wine and Food Society in Montreal. There was a ceremony honoring past presidents with former president Lou Vogel at the microphone. The presidents wore orchid corsages and looked very elegant in their evening attire. When Lou called each of them to the podium he related a little anecdote about them which was right on the mark.

The members love the Beaver Club for its elegant décor and spaciousness where we can mix and mingle sipping glasses of champagne and sharing summer plans. Plus the professional service with every attention paid to detail makes the evening just perfect.

The wines for this event were not from our cellar but that of the Beaver Club. To whet the appetite we began with generous servings of Roederer Estate Brut Rose. The first glass of champagne of THE evening is always a treat. It was described as "very pleasing and refreshing but not enough acid." The accompanying hors d'oeuvres were: Petoncles Princess au Pamplemousse Confit, Tartare de Cerf Rouge Tarass Bulba Homard Prince Vladimir. The comments were favorable; most preferred the cerf but I loved the scallops.

The first course, the Foie Gras Parfait with Caramel Brulee was fantastic. The presentation was beautiful. The foie gras was unctuous and I heard exclamations of "fantastic" and right off the earth." The accompanying Gerwerztraminer, Hugel 2011 was disappointing. It was considered by connoisseurs at our table, (Ted Pearson, John Breightner and Harvey Romoff) to be too young and a bit flat. It's saving factor was that it had a nice perfume and that it accompanied the dish well.

The Calf Sweetbreads and Scampi served in an open ravioli with Crab Mushrooms was considered acceptable but not memorable. The scampi did not taste fresh and had a lingering taste of iodine. However we all appreciated the creativity involved in making this dish. The Chardonnay Village Reserve, Clos Jordanne, Niagara Onarion 2009 came alive with the food. Janet Rankin Hambleton who has a soft spot for Niagara wines described it as 'having a racy acidity and... a slow descent into sensory bliss.'



PAUL LOWENSTEIN AND LOU VOGEL



RHODA PINSKY, EMILY SEGAL AND MONA GOLFMAN



SYLVIA VOGEL AND EMILY SEGAL



JUDY AND ARTHUR YELON

***"A fine meal is a delight in itself... add a glass of wine; gleaming red or translucent greenish gold... and delectation will be doubled" - Alexis Lichine***



The main course was a loin of Boileau Deer with Blackberries and spicy chocolate slivers. It was delicious and melted in your mouth. It was adorned with seasonal vegetables. The Osoyoos Larose , Le grand Vin Okanagan Valley, Colombie Britanique 2008 evoked disparate comments. Carola Price our cellar master loved it and felt it matched beautifully with the food. Some thought it was too young. This wine was double decanted Let's say, this wine did not leave anyone indifferent.

Next came the Crème of Camembert Cheese Beaver Club style which was not only a surprise but a delight. It was a rich, warm cheese soup! And we all loved it. The Chateau Montus Pacherenc du Vic Bihl a Bromont 2008 did it justice.

By the time we got to the Summer Lime delight we were all stuffed except for the fact that a nice lime taste at the end of such a meal really cleanses the palate and gets us back on our feet after all the wine.

The grand finale of the evening was the inauguration of president Louis Villeneuve into the hall of fame of the Beaver Club. He didn't flinch while smoking the peace pipe with other honorees and did quite well drinking the mysterious dark potion given as a toast to new members. And now his name will be engraved in a copper plate forever. Congratulations Louis!

We all went home happy after this grand evening.



**CAROLA PRICE, TED PEARSON AND JANET RANKIN-HAMBLETON**



**SYLVIA VOGEL, RHODA PINSKY, VANIA DEGREGORIO AND MARK LAZAR**



**HARVEY ROMOFF, CAROLA PRICE AND JEAN-PIERRE JOLIN**



**LESLIE AND JOHN BREITNER**



**VALERIE AND DORIS MANZO**



**ERIC AND CANDI SHATILLA**



**THE BEAVER CLUB STAFF**



**JEAN-PIERRE JOLIN, PIERRE-MARC LARIVIERE AND TED PEARSON**



**LOUIS VILLENEUVE, CLAUDETTE BERGEN AND ROBERT BERGEN**



**LORRAINE VEZINA AND BRENDA JOLIN**



**BOBBY AND EUNICE MAYERS AND JUDY WOLFE**



**LUIS SUAREZ, JOAN GOLBERG, PIERRE ALLARD, KEVIN LUTES AND GEORGE REMUS**

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

## PAST AND PRESENT PRESIDENTS



FROM LEFT: LOUIS VILLENEUVE, BARRY SHILLER, SYLVIA VOGEL, ARTHUR YELON, HARVEY ROMOFF, MICHELLE JULIEN SHILLER, JEAN-PIERRE JOLIN, BARBARA POTASH, TED PEARSON AND LOU VOGEL

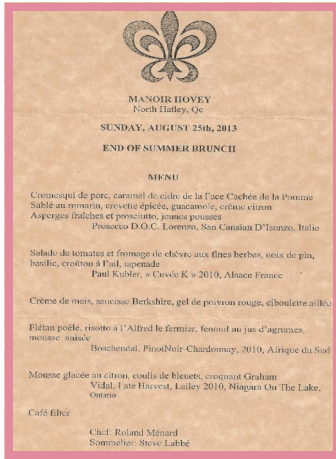
### LOUIS VILLENEUVE INDUCTION CEREMONY INTO BEAVER CLUB MEMBERSHIP



**For those who missed out!**  
**LE BEAVER CLUB**

Fairmont The Queen Elizabeth, 900 Boulevard René-Lévesque Ouest, Montreal, H3B 4A5  
(T) 514-861-3511 || [www.beaverclub.ca](http://www.beaverclub.ca)





**MANOIR HOVEY**  
**25 AUGUST 2013**  
**- BY JANET HAMBLETON -**



On a beautiful last gasp of a summer day, 30 of us gathered in the gardens of the Manoir Hovey for a glass or two of Prosecco from Lorenzo, San Casian D'Isonzo, from Italy. The flowers were in full form, the grass was green and there was barely a hint of the coming Fall. There were interesting appetizers to tantalize us for the upcoming meal.

We were called in to the dining room, and with some reluctance left the glorious sunshine. We started the meal with a wonderful fresh salad of peeled cherry tomatoes and goat cheese with fine herbs. The plate was missing the croutons and pine nuts promised on the menu, and as a result looked a little sparse. As a first course it is better less than more anyway. The second course was a creamed corn soup, served in perfect style with the main ingredients in the bowl and then the soup poured over it by the servers. It looked and smelled yummy, and did not disappoint! The Berkshire sausages added a lovely flavor as did the garlic ciboulette. These two courses were served with a Riesling 2009, Saint Hippolyte, Marc Tempé, Zellenberg, from Alsace. It was a good match as the courses had enough sweetness that the Riesling cut it and complemented the food.

The third course was my favorite fish, Halibut, and looked lovely, but was somewhat disappointing as I found it to be dry. It is very hard to serve fish to a large number of people and have it come out moist. The accompanying rice was rather uninteresting and the fennel was too tough to cut with a fish knife. This was served with a very interesting Chardonnay-Pinot Noir 2012, Boschendal from South Africa. Many of us boycotted the South African wines for so long, that we forgot how good their wines are.

The best was yet to come, and it was indeed the best. The presentation was gorgeous! Our dessert was a mousse glacée au citron with a blueberry coulis and spun sugar decoration. It tasted as good as it looked. Complimenting this dish was a Vidal 2010, late harvest, Lailey, from Niagara-on-the-Lake, Ontario. It was sweet and just the right touch for the dessert which had enough lemon or it would have been diabetes time!

All in all, a good time was had by all, and we should always remember that the IWFS is about wine, food and friends.



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





**CANAPÉS ON THE LAWN**



**GUEST - GAIL NAGLEY**



**GEORGE REMUS AND LINA SOGOS**



**BARBARA POTASH, LISE FETTERLY AND BRENDA JOLIN**



**STAFF OF HOVEY MANOR**



**ON THE WAY HOME**

**NEW MEMBERS!**



**HELENE LABROSSE & GEORGE VILLENEUVE**



**JUDY WOLFE**



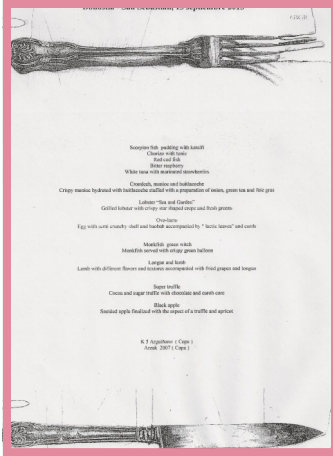
**RAYMOND LANDRY & CAROL TANENBAUM**

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



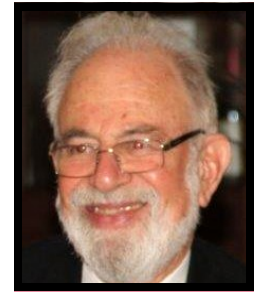
**For those who missed out!**  
**MANOIR HOVEY**

575 Rue Hovey, North Hatley, J0B 2C0  
(T) 819-842-2421 || [www.manoirhovey.com](http://www.manoirhovey.com)



## INTERNATIONAL TRAVEL

**A NEW BASQUE LUNCH**  
**13 SEPTEMBER 2013**  
 - BY ARTHUR YELON -



ARTHUR YELON

I had occasion, in early September, to participate in a conference in Donostia-San Sebastian, a small attractive city on the Basque coast. Since Judy and I had been there earlier, for a conference organized by the same colleagues, it was clear to me why it has a reputation as having the best pinxos (Basque tapas) anywhere. I was also aware that Restaurante Arzak, with three Michelin stars, and a world-wide reputation, is there. It was only when I arrived that I realized that there are three three-star and one two-star establishments there, of which Arzak is doubtless the most adventurous, and the most expensive, though not of the magnitude of the lamented el Bulli in either category.

Unable to convince any of my fellow conference attendees (cheap physicists) to join me, I arrived alone for a late lunch after the close of the conference, on Friday the 13th, my lucky day. Like most of the people nearby, I could not resist the eight-course tasting menu, with one of two choices for two courses and two of four for dessert. All five hors d'oeuvres were excellent, but the scorpion fish pudding with kataifi and chorizo with tonic seemed the most memorable to me. The crispy manioc hydrated with huitlacoche, stuffed with a preparation of onion, green tea and foie gras, which followed, was one of the more remarkable, among several with "crispy" or "crunchy" aspects. The monkfish with crispy green (algae) balloon was another. I was delighted with my choices of grilled lobster with crispy star-shaped crepe and fresh greens, and lamb with different flavors and textures accompanied by fried grapes and longan, but would probably have been delighted with the alternatives. The "ovo-lacto," egg with semi-crunchy shell and baobab accompanied by "lactic leaves" and curds, was also excellent, and were my two desserts: super truffle and black apple.

The service was impeccable, and the chef-owner, Juan Mari Arzak, visited every table. But I was truly convinced that they had thought of everything when I asked if I might keep my (English) menu. "Why would you want to do that," was the reply. "We are printing a copy of what you ate." The copy also included what I drank: a white that I had never met before, an Arguinano, and the house Rioja (which the Basques think is Basque and the Catalans think is Catalan).



Juan Mari has announced that he is retiring soon, but continuity is assured by his daughter, Elena, who provides the el Bulli connection, and is already internationally recognized as an outstanding chef. If you get the chance to go, tell them "Arthur Yelon" sent you.

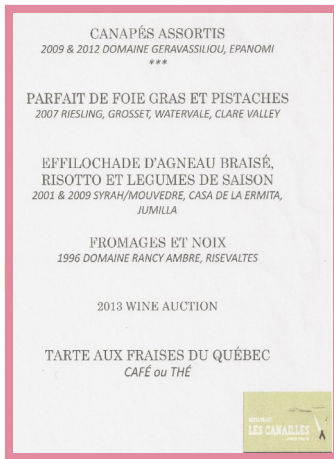


**FOR MORE INFO!**

**ARZAK**

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## LES CANAILLES

### 30 SEPTEMBER 2013

- BY MARK LAZAR -



MARK LAZAR

Sometimes we have to drive a distance to find something worth the trip.

This was Les Canailles. Farther in the east of Montréal than most of us choose to journey for a Monday evening meal. The rainy trip reminded me and my car guests of the kids crying "are we there yet?". And soon we entered the somewhat non descript Les Canailles in the heart of Ontario St. East.

The Restaurant has been created as a sparsely designed space with an open kitchen at the back. Lots of natural wood with bench style tables and wood chairs. It seemed crowded as we entered with tables pushed to the walls to make room for our crowd. We squeezed together as we enjoyed the appetizers of Accra de Morue, Salmon Tartar, Shrimps Fritos and Baked Oysters – although too few to go around and some felt the cheese overpowered the oysters, overall the selection was excellent and accompanied with a good choice of a Greek White wine – Romaine Geravassilou 2009 - a good match.

When we finally sat down it turned into the coziest of Restos, and the kitchen was certainly up to the task of delivering all the tables and in a timely manner. The first course was a Parfait de Foie Gras et Pistache which was delicious and well received, although feelings were mixed as to whether the Riesling was the perfect pairing.

The main was an exceptionally tender and flavourful Efflochade d'Agneau Braisé, Polenta Cremeusse au Cheddar, Legumes en Saison – served as a risotto style that was super with lots of lamb and delivered hot. It was a hit with all the respondents. The Spanish Syrah was the perfect pairing for our table, although the respondents gave it mixed comments.

The Fromage et Noix featured "Tomme de Grosse Île" and Chèvre de Montérégie", delicious cheeses plated with nuts. The pairing of the 1996 Rancy (95% Macabeau /5% Grenache) was ideal as a fortified vin doux.

The evening was completed with a perfectly made Tarte aux Fraises.

The service was flawless, and what appeared as a small kitchen performed flawlessly.

A great evening and a restaurant well worth revisiting to enjoy their normal menu, unfortunately because of the distance, it could be a real destination decision. Much thanks to Carola Price and Lou Vogel for organizing the evening.

***“Wine is not just an object of pleasure, but an object of knowledge;  
and the pleasure depends on the knowledge” - Roger Scruton***

The wine Auction took place between the hors d'oeuvres and Tarte. This was the non food highlight of the evening. Much fun was had by all and our resident Sommelier and Cellar Master Carola Price had great fun as the Auction master with Lou Vogel as her assistant.

Every member enjoyed the sales and the banter. Many purchased and I was lucky to win the auction for the Poire William – Belle de Brillet, which was shared with the straglers at the end of the evening while the two Louies settled the tab. What a fun way to balance the wine cellar and earn funds to build the future stocks. Carola’s comments below provide an excellent overview.

### WINE AUCTION REPORT - BY CAROLA PRICE

For my first auction that wasn't run by Waddington's I must say it went pretty well. After a bit of prodding and some gentle suggestions from members on how to improve my "sell tactics" I was able to turn it around and get people motivated to buy.

I was surprised that no one wanted to give the "Taste of Quebec" a go. Had it not been for Sleiman at the last minute I would have "sacrificed" to uphold the stature of my province's winemaking abilities.

I especially liked Paul and Joel competing for Mark Lazar's affections in splitting certain lots. After all, why buy the whole she-bang when many can join in the fun? Lucky Mark for being so popular!

I loved Lou keeping it all light and being such a great co-host. Good jokes, great generosity and I am all revved up for the next time. Don't worry my head will be able to look all over the room next year... Exorcist style folks...



CAROLA PRICE



CAROLA PRICE AND CHEF



STAFF OF LES CANAILLES



CARLA COSTA AND ALBERTO BENISTE



ENJOYING CANAPÉS AND WINE



GEORGE REMUS



JOEL PINSKY

*“Food is a gift and should be treated reverentially - romanced and ritualized and seasoned with memory.” - Chris Bohjalian*





SYLVIA VOGEL AND BRENDA JOLIN



AUCTION TIME



HARVEY ROMOFF AND LOU VOGEL



LOUIS VILLENEUVE



BARRY SHILLER



JEAN-PIERRE JOLIN

## REPORT BY CELLAR MASTER

636 bottles - Total cellar : \$18,283.98

We have some great bottles still meant to age a while and our labels range in styles and ages, like our members.

We have the **Hinterland Lacus**, a sparkling rose from PEC as well a natural red wine from the Swartland region in SA. I am in the process of sourcing a **2010 St. Estephe** for a stellar vertical, comprising of 1995, 2005 and the 2010. If any cellar member has some bottles of **2000 St. Estephe** then we could really party and make it a true 15 year flight.

I continue to introduce wine from Canada's hottest wine properties of "The County". From sparkling blends to beautifully balanced **Pinot Noir** that will continue to age impeccably we, as a Canadian branch, must enjoy our local producers with gusto.

As of September I have been doing my part in the "**Free My Grapes**" movement in order to buy wine directly from small Canadian wineries and not be beholden to local liquor stores. As the drama unfolds I will inform members of what we have purchased and successfully shipped to our cellars.

As cellar mistress I continue to search out producers and regions that will appeal to members to learn about as well as enjoy at the many interesting and diverse dinners we attend. Wine events during the year also bring out the many private importations that can be acquired for our cellars without having to brave the liquor stores.

The cellar is very **Tuscany** heavy and some are starting to show well. If you like **Bolgheri** you'll very much enjoy what 's to come at events for 2014/15.

As always I am more than happy to hear from members who have tried a libation they think would benefit our cellars. If it's available in this country I can get it! Happy Drinking!! [c.price@iwfsmontreal.com](mailto:c.price@iwfsmontreal.com)



CAROLA PRICE

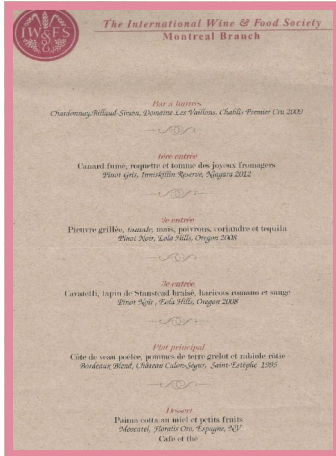


**For those who missed out!**

**LES CANAILLES**

3854 Ontario E, Montreal, H1W 1S4 || (T) 514-526-8186

info@lescanailles.ca || www.lescanailles.ca



**GLOBE**  
**21 OCTOBER 2013**  
 - BY NORMAN WOLFE -



**NORMAN WOLFE**

Greeted by five types of oysters - ice cold,  
 Members descended like the wolf on the fold.  
 Thence to one long table, gorgeously set,  
 Which of course -- did our appetites whet.

Entree #1, lovely cheese and smoked duck,  
 A bite of this dish--our taste buds were struck.  
 Then octopus grilled, pieuvre grille in French,  
 It slid down smoothly, our teeth did unclench.

Time for a pasta, cavatelli with rabbit,  
 Now this is a combo that could become quite a  
 habit.

Then the plat principal, a superb cote de veal,  
 This was the summit of a fantastic meal.

The dessert was delicious panna cotta,  
 For those who had room, they ate quite a lotta.  
 To really savour the food at Globe,  
 One cannot be an oenophobe.

The wines were consumed with glee,  
 Starting with a palate-pleasing chablis.  
 Then Pinot Gris and Pinot Noir,  
 Which elicited a heavenly choir.

To accompany the incredible veau,  
 Folks were treated to a great Bordeaux.  
 Finally with dessert a muscatel,  
 Of the ball, some called it the belle.

The organizers, who arranged the food we did  
 gorge,  
 We salute Pinsky (Rhoda) and Remus (George).  
 And finally our Pres. Villeneuve (Louis),  
 If you want another write-up, don't call on me!



**GLOBE TABLE SETTING**



**SONDRA PALANGIO AND LOU VOGEL**



**CAROL TANENBAUM AND RAYMOND LANDRY**



**SYLVIA VOGEL AND MICHAEL PALANGIO**



**GRILLED OCTOPUS**



**VANIA DEGREGORIO AND GEORGE REMUS**



**TED PEARSON**



**ARTHUR YELON AND LOUIS VILLENEUVE**



**For those who missed out!**  
**GLOBE RESTAURANT**

3455 St Laurent Blvd, Montreal, H2X 2T6 || (T) 514-284-3823  
[silvana@restaurantglobe.com](mailto:silvana@restaurantglobe.com) || [www.restaurantglobe.com](http://www.restaurantglobe.com)





JOEL SILCOFF, JANICE AND  
ARLENE GREENBERG



JOHN BREITNER



HARVEY ROMOFF

**EDITOR'S RESPONSE :**

Norman,  
You mailed your report  
With a question "too short?"  
Is it important to wait?  
'Cause the survey is late!

It's cute and has bite  
For a so special nite  
Influenced by a scotch or a tea?  
Your rhyming is perfect to me

The octopus with the Noir  
Left my taste buds too far  
I think more of the Gris  
Was a better choice for me

And the Panna was delice  
But too much of a dish  
Too few of the Berry  
More fruit would be Merry

It's amazing how descriptive  
Can be your short missive  
You wrote on the run  
And I know you had fun

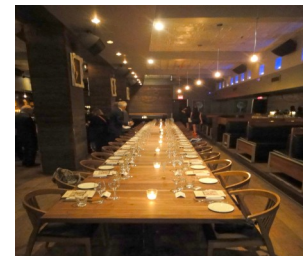
But to say never to Louis  
Seems like so much hooley  
Whether Louis or Lou  
Another event you will do



VANIA DEGREGORIO AND  
LOUIS VILLENEUVE



GEORGE, LOUIS AND STAFF  
CHEF PRESENTATION



GLOBE TABLE SETTING

**IWFS MONTREAL SCHOLARSHIP - FOUNDATION ITHQ**

IWFS Montreal is proud to announce that the IFWS 2013 Scholarship was awarded to Patricia Tessier during the ITHQ (**Institut de Tourisme et D'Hotellerie du Québec**) Annual Graduation Ceremony on May 15th 2013.

The scholarship was created in 2011 by the members of IWFS Montreal to annually support a student at ITHQ in their studies. IWFS Montreal provides \$500 which is matched by the IWFS Foundation providing the student with a \$1,000 grant. The award winner is selected amongst the final year students of the Restauration Program.

Founded more than 40 years ago, the ITHQ is Canada's leading hotel management school specializing in tourism, hospitality, food service and sommelier training. All under one roof, it offers vocational (secondary level), technical (college level), advanced and university-level programs, as well as continuing education. The ITHQ also has a teaching hotel and two teaching restaurants, along with its research centre, the Centre d'expertise et de recherche (CER). It is located in Montreal on ST-Denis Street just north of Sherbrooke Street.

**Dining at ITHQ, a wonderful experience. Call ahead and reserve:**

**3535, rue Saint-Denis, Montreal (Québec), H2X 3P1**

**(514) 282-5120 [hotel@ithq.qc.ca](mailto:hotel@ithq.qc.ca)**

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

**IWFS Board of Directors 2013 - 2014**

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



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

Easy to remember...  
First Letter of First Name "dot" Last Name [@iwfsmontreal.com](mailto:@iwfsmontreal.com)  
Sample: Mark Lazar = [m.lazar@iwfsmontreal.com](mailto:m.lazar@iwfsmontreal.com)

**SAVE THE DATE\*\*FUTURE EVENTS**

- December 9, 2013 - **BLACK TIE - CHASSE ET PECHE**
- January 27, 2014 - **TANDEM**
- March 10, 2014 - **TBA**
- April 7, 2014 - **TBA** (Wine Tasting in April or May)
- May 5, 2014 - **TBA**
- June 9, 2014 - **PRESIDENT BLACK TIE DINNER - BEATRICE** (Formally Bice on the Terrasse)
- August, 2014 - **OUT OF TOWN** (Sherbrooke or St-Jean sur Richelieu)
- September 30, 2014 - **L'ORIGINAL**

**\*\*\*INTERNATIONAL\*\*\***

**FESTIVALS AND FEASTS**

- JOHN AVERY MEMORIAL DINNER (LONDON) - November 12th to 13th, 2013**
- BGA PUERTO VALLARTA GREAT ESCAPE - November 16th 20th, 2013**  
- (Report by Janet Hambleton and Mark Lazar in the next edition)
- EAC LUXURY BEST OF BRITISH BREAK (YORKSHIRE) - February 18th-21st, 2014**
- EAC REGIONAL FESTIVAL (SANTORINI) - May 6th-11th, 2014**
- BGA RHONE RIVER CRUISE - June 8th-15th, 2014**
- APZ INTERNATIONAL FESTIVAL (MELBOURNE) - November 11th-15th**

**VISIT THE IWFS INTERNATIONAL BLOG**

***[blog.iwfs.org](http://blog.iwfs.org)***

A weekly addition is "blogged" by our Honorary President Sid Cross. Currently there are 47 posts. Have a look, we think you will find them interesting, informative, and will stimulate discussion.

Problems? Please contact Joe Temple, International webmaster at [iwfshelp@gmail.com](mailto:iwfshelp@gmail.com)