

The Bluffs Food & Wine

January 2014 *gazette*

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A publication of the Council Bluffs Branch of the International Wine and Food Society

President's Message

Dear Members,

As I sit down to write my first president's message it is the season of the year to reflect and think about what we have to be thankful for.

We are very fortunate to have a branch in which all of our members help our club grow and put on great events month after month. On top of dinners at some of the best restaurants in the Metro Area our events have ranged from a barbeque on a beach to a wine maker's dinner to our President's Dinner at the Omaha Press Club. The evenings have gone from casual to formal. All included opportunities to learn more about food, wine and pairing them together.

We have many members who are willing to share their knowledge of food and wine so that we may all learn more.

Finally we should all thank Patti for her efforts over the past couple of years in guiding our club and helping it to grow. I for one look forward to her continued participation in the coming years.

I am also thankful for my family, my wife Suzanne, our children and grandchildren. We are both retired and live on an acreage east of Council Bluffs. We joined the IWFS Council Bluffs branch in 2009. Suzanne has served as the board secretary for the last 4 years and I have been the webmaster since 2011 and served as Vice President for the last 2 years.

To let you know a little about our journey into the world of wine, it started on a Sunday in 2005 when Suzanne and I were looking for somewhere to go on vacation. Drinking wine was not yet a part of our lives but that was about to change.

We decided going to Napa Valley sounded like fun; maybe even take a balloon ride at sunrise. For the next week we went up and down Napa and Sonoma Valley going to one winery after another. The best decision was to take a wine tasting class at Robert Mondavi's Winery. Our teacher was a long time Sonoma winery owner and wine maker who had recently retired. Since then we have continued to explore and learn about wine.

In 2014 the Council Bluffs branch should again have a world of wine and food experiences for you to enjoy and learn. In January we will have a Port Tasting at Espana. Fat Tuesday (March 4th) we will be at Dixie Quick's and March 29th may prove to be the highlight of the year with *Escoffier, Master of the Kitchen*, theater and a meal hosted on by Tom Murnan and Dave Tritsch at the Council Bluffs Country Club.

One of the most enjoyable aspects of our branch is the friendships we have made over the years. I would encourage you to invite your friends to join us in the coming year. Pick an event that you think might interest them and ask them to join us. We will not continue to grow without your help in inviting your friends to become a part of our branch.

Suzanne and I look forward to the coming year.

Bob Kossow
President



“My only regret in life is that I
did not drink more wine.”

— *Ernest Hemmingway*

Editor's Corner

It is a new year, and we have a new president starting his two year term. I would like to welcome Bob Kossow, who is taking the reins of the presidency from retiring Patti Hipple. Bob served as our vice president from 2012 to 2013. One of his skills is the computer, and he currently is keeping up our web site at IWFS international. He is also perfecting on line event registration, allowing for members to pay by credit card or PayPal.

Two of our members were presented with the Silver Medallion for meritorious service at the President's Holiday Dinner: Diane Forristall and Patti Hipple. Diane has been volunteering for the Branch since its inception 10 years ago, and Patti has been president and spends time helping Steve with his Board of Governor duties. Both are on our Executive Board. Thanks ladies for all that you do and the countless hours you have given to the Branch.

Sandy Lemke and Elizabeth Cannon are planning a TUESDAY evening event on 3-4-2014. We will not be having an event in February, but instead will consider this our February evening out. Their theme will be a Fat Tuesday "French Quarter" evening at Dixie Quick's.

The evening will begin with quaffing in the adjoining RNG art gallery with heavy hors d'oeuvres. We will move to the dining room where we will enjoy a gourmet multi-course dinner master crafted by Chef René's worldly panache. Each course will be paired with IWFS-selected wines to fully complement textures, flavors and aromas. Get your Fat Tuesday on with IWFS-CB and mark your calendars now. For more information on Dixie Quick's, its chef, menu, or RNG Gallery, see www.dixiequicks.com.

I am very excited to announce a very *Unique Event* coming up at the end of March. One of the great influences on modern cuisine was the French Chef, **Auguste Escoffier**. He is largely responsible for simplifying recipes and organizing the professional kitchen like we have today. We have arranged a one man play **Escoffier: Master of the Kitchen** that details many of Chef Escoffier's changes that revolutionized the kitchen. The play is delightful and informative and will be shown before

the meal. What is so special is that it ties in so seamlessly with the mission of the International Wine & Food Society. You will leave with a greater understanding of how modern cuisine and the professional kitchen came to be. Native Omahan and local actor, **Marty Skomal**, will play Escoffier. This is a **MUST ATTEND** event that certainly is a rare and unusual opportunity to learn a bit of culinary history. Mark your calendars now! With this Gazette, we are launching a three part mini-series celebrating Auguste Escoffier and his accomplishments.



John Fischer concludes his mini-series on the First Growths of Bordeaux with the last château in the series, **Château Mouton Rothschild**. Formerly a Second Growth, it was elevated to First Growth status in 1973 through the lobbying efforts of **Baron Philippe de Rothschild**. Mouton was the first estate to have a different artist design a piece of artwork for the label for each vintage. They also have a fascinating museum of wine related objects d'art, from gilded 17th century cups to tapestries and an Egyptian Bas-relief from 1550 B.C. A selection of **the labels** are included here for your enjoyment.

Finally, in preparation for the **Tawny Port event** on 1-24-2014 where we will have a tutored tawny tasting before the meal at the Tapas restaurant España, we conclude our other mini-series on Port. Due to the expense of the Tawnies (the 40 year old sells for \$250.00 a bottle locally) a **maximum of 25** people can attend. I hope the miniseries on Port has piqued your interest and you will plan on attending this interesting and educational event. There will be a **tutored tasting** before dinner discussing the 10, 20, 30 and 40 year old categories of Tawny Port.

Tom Murnan



Photo courtesy of hugel.com

Event Report

December 8, 2013

President's Holiday Dinner

story and photos by Tom Murnan

It was a snowy evening, but that didn't deter 32 hearty diners from their appointed rounds at the Omaha Press Club and the President's Holiday dinner. Departing President **Patti Hipple** had planned a wonderful dinner for us. In fact, **Chef Steve Villamonte** told us that Patti had her own ideas on what the menu should be. The hors d'oeuvres were placed around the wonderful round fireplace with brass ornamental chimney, a warm touch on a cold evening. There we found almost too many delightful starters: **Smoked Salmon Roulade**, **Seafood Champignon** (portabella mushrooms topped with a seafood flavored soft cheese topping), **Pesto Arancini Beef Carpaccio** nicely rare, and **Baked Brie**. But the number one appetizer seemed to be, judging from the number of times the kitchen brought more out, was the **Cocktail Shrimp Shooter**. A giant shrimp was inserted into a shot glass filled with cocktail sauce and garnished with a tiny lemon wedge. We won't discuss how many I had. The vintage dated sparkling wine, a **2003 L'Ermitage** from **Roederer Estate** was a wonderful starter wine that went well with this whole range of flavors.



We moved into a cozy room of four tables that just accommodated our group. While waiting for the soup, Patti thanked those who helped her, citing husband **Steve** as the chief wine hauler, **Todd Lemke**

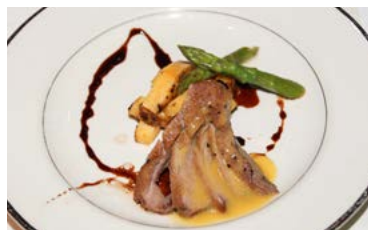
whose membership secured our venue, and **Bob Kossow** for his help as V.P. She had plaques for three new members: **Dan & Jennifer Hamann** and **Phyllis Hegstrom**. **John Fischer** then surprised both Patti and **Diane Forristall** with the Silver Medallion awarded for their meritorious service. Diane is one of the original members when the Council Bluffs Branch was formed 10 years ago. She currently works in two capacities: Treasurer and Membership Chair. Patti has helped her husband Steve, a Board of Governor member, for years, and of course has lead the Branch as President for the past two years. Many thanks for these two ladies who have helped grow our Branch to 40 members. We have come a long way since inception.



Our **Peruvian Seafood Chowder** was brought out, nicely garnished with a puff pastry baton. It was quite rich and creamy, with small bits of clam inside. If there was a fault, it was that it was a bit too salty and was served tepid. We tried two Alsatian wines with the soup. **Steve Hipple** asked for us to focus on all the wines that night and said he would later ask for a show of hands on which one we liked the best. The **2009 Trimbach Pinot Gris Reserve** was big, a bit earthy, and dry (the Trimbach house style), where the **2007 Marc Tempe Pinot Blanc Zellenberg** was a bit sweeter. To me the better match was the Pinot Blanc because it helped counter the salt, and its sweetness went better with the heavy cream. The vote, however, was about 50 / 50.



The first Entrée was **Broiled Duck Bigarade** served with **orange sauce** and **Saffron Polenta**. Nicely presented, with the duck breast fanned out on the plate. Chef Villamonte later told us a culinary student at Iowa Western came up with the idea of the polenta stacked like logs in a fireplace ready to



be ignited. The duck was expertly cooked and quite satisfying. Again, the course was served tepid. A **Balsamic Gastric** also accented the plate. Our pair of wines were the **2005 Chateau Reignac Balthus** from Bordeaux, and a **2007 Hall Cabernet Sauvignon**. The Bordeaux was dry and tannic, while the Hall was a bit more generous and hedonistic and less tannic. The vote for preferred wine was pretty even.

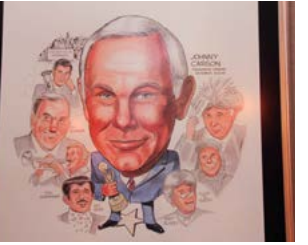
After a palate cleansing **Peach Strawberry Sorbet**, with a mint leaf garnish, we moved to the second Entrée. Omaha Steaks supplied the meat in the **Herb Roasted Bone-In Veal New York Strip** with **Maytag Bleu cheese** and **Wild Mushroom and Peppercorn Demi Glace**. This was quite nice, again served a bit lukewarm, but very tasty. Our contrasting wines were



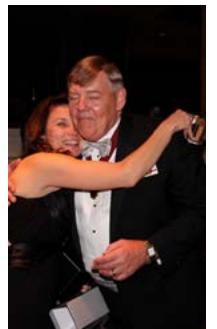
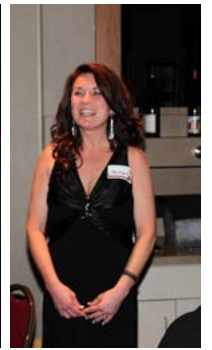
a 2009 Roger Sabon Châteauneuf-du-Pape Reserve from France, which is mostly Grenache, and a 2008 Bergstrom Cumberland Reserve Pinot Noir from Oregon. Both were quite good, but I gave the nod to the CdeP.

Finally, we ended with a Hazelnut Chocolate Ganache Torte. Villamonte in his comments told us that Patti insisted that this should be flourless. Two unusual “stickies” were offered, both from Australia’s Yalumba. One was the Antique Reserve Tawny and the other the Museum Reserve Muscat. Both were quite sweet and densely flavored, strong enough to stand up to the chocolate flavors in the dessert.

Many thanks to Patti Hipple for selecting the wines and the menu, for Steve who had to carry the wines up 22 stories, and Todd Lemke. Without his Press Club membership, we could not have experienced dining in the snow blowing high above Omaha. And thanks as well to Executive Chef Steve Villamonte and his staff for a wonderful evening.



More photos of this event on the following pages »



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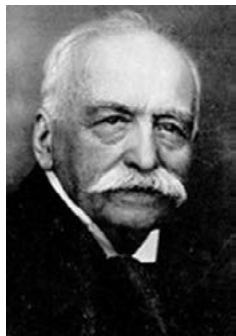
Why Escoffier Matters Today

by Tom Murnan



I have noticed that in the International Wine & Food Society, at least in the United States, that we tend to emphasize more the Wine part of the name and place less emphasis on the Food. The two are inextricably intertwined, however, because without food to enhance the wine, and vice versa, the pleasurable experience of dining is diminished. I hope to help right the ship a bit with a series of articles on one of the towering figures of French cuisine. He never worked on an aristocratic estate but instead displayed his culinary skills in restaurants and the grand Hotels of the era. He is best known for promoting French cuisine during the Belle Époque in the 1890's.

Georges Auguste Escoffier was born October 28th, 1846 in humble circumstances in the French village of Villeneuve-Loubet, not far from Nice. He began his culinary career at the age of 13 in his uncle's restaurant. In those days, working in a kitchen was a hot thankless job. At the time, the culinary profession was not held in high regard. Kitchens were unclean, disorganized, and a safety hazard. This was true of private aristocratic estate kitchens, as well as inns, taverns, and the newly developed place to eat, a restaurant. Young Auguste, as he preferred to be called, was not coddled but was given rigorous and disciplined training in his apprenticeship. ➤



◀ In 1865, he moved to Paris and began working for another restaurant, Le Petit Moulin Rouge. When the Franco Prussian War broke out in 1870, he became an army chef. Auguste noticed how the military was organized in a hierarchical system and thought he could apply this kind of structure to the kitchen to gain more efficiency, reduce duplication of effort, and identify specific staff functions. He organized what today is called the **Brigade System** with its

clear chain of command. More on the Brigade system in the next Gazette. This streamlined division of labor proved to be very effective.

Auguste applied the Brigade system to the hotel kitchens he worked for. Moving to England in 1890, working with **César Ritz**, he transformed the Savoy Hotel in London, then the Paris Ritz (1898) and then the London Carlton Hotel in 1899. He invented new dishes for celebrity patrons who stayed at these hotels. The organized kitchen was essential to luxury liners such as the **Titanic**, and his menus inspired the last menu in the first class dining room when the Titanic sank in 1912. He met **Kaiser Wilhelm II** on board the SS Imperator who told him, "I am the Emperor of Germany, but you are the Emperor of Chefs."

Besides organizing the kitchen, Escoffier simplified the elaborate recipes and procedures of his predecessor, **Antonin Carême** (17863-1833). Carême was a pioneer in French Grande Cuisine. He worked closely with aristocrats like Talleyrand, the future King George IV and Tsar Alexander I, and wrote several cookbooks. He is known for large, intricate and decorative centerpieces and elaborate and involved recipes. Escoffier simplified Carême's classifications. For example, he distilled Carême's detailed classifications of sauce down to **Five Mother Sauces**. He believed that the grandeur of French cuisine came from the sauces.

Escoffier wrote eight landmark books, including his most famous, **Le Guide Culinaire** which is still used today and

has over 5000 recipes. The Guide has been translated into English: **The Complete Guide to the Art of Modern Cookery**. Recipes stress using the freshest ingredients, local ingredients that are in season, and simplified preparation that allowed for flexibility that carries over to our time.

So, why are we concerned with a man whose heyday was over a hundred years ago? Because so much of what he did still remains with us. He abolished the system where all food came out at the same time and replaced it with its delivery in courses. He developed canning of tomatoes, vegetables and other methods of food preservation. He invented the bouillon cube. Kitchens became organized, cleaner, more hygienic and safer. He elevated cooking to an art and a profession that workers could be proud of. He was aware of social concerns in the kitchen. He created a kind of social security for his kitchen staff and was concerned about their welfare. He created recipes, such as **Peach Melba**, that are famous even in our time. He championed fresh, wholesome ingredients from farm to table. His cookbooks are still a foundation of French Haut Cuisine. He fed the poor because he did not believe in leftovers, preferring instead to start each day anew in the kitchen, and so donated what remained from the previous day to the hungry.

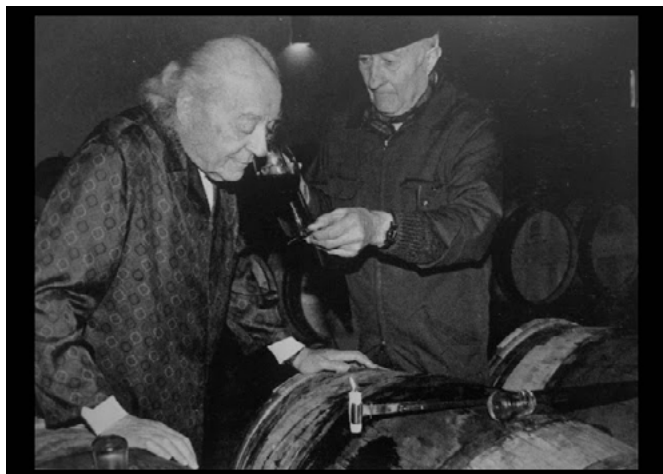
In his day, there was a lot of drinking alcohol and smoking in the kitchen. He banned smoking and drinking and even asked a French doctor to develop a healthy barley drink to relieve the unbearable heat of the kitchen. The toque or hat and neckerchief were introduced to prevent drops of sweat falling into the food. Most importantly, Escoffier brought a sense of calm and order to the kitchen. Above all, keep it simple" is one Escoffier's famous maxims. His first concern was the pleasure and comfort of the customer.

Escoffier retired in 1920 and moved back to the Mediterranean area of France. He was made a Chevalier of the French Legion of Honor. In retirement he continued to write, his last book, **Ma Cuisine**, dealt with cuisine bourgeoise. He died at Monte Carlo, Monaco, on February 12, 1935, the pre-eminent chef of France. The Bluffs Food & Wine Gazette January 2014

Sources: On Cooking A Textbook of Culinary Fundamentals 4th Edition by Sarah R Labensky and Alan M Hause; Wikipedia; History of Auguste Escoffier - YouTube <http://www.youtube.com/watch%3Fv%3DA6T7d2yB-2I>; Escoffier: Britain's First Master Chef by Hannah Briggs <http://www.bbc.co.uk/food/0/20123168>

Château Mouton Rothschild

by Dr. John Fischer



Baron Philippe de Rothschild with maitre de chai, Raoul Blondin about 1980

In 1853 Baron Nathaniel de Rothschild purchased the Mouton Rothschild property, which at the time was called Brane-Mouton. The combination of names gave the wine its present day moniker. The chateau did not come into prominence until 1922 when the Baron's great grandson, the celebrated Baron Philippe, took control of the estate.

He was an entrepreneurial business man with a great deal of style and panache. Over the 60 years of his ownership he initiated many innovated practices. Foremost among these was the practice of bottling all of his wines at the Château—so called *tout en bouteille au Château*. He also initiated the practice of creating the Mouton label adorned with works of art painted by such famous luminaries as Picasso, Miró, Braque, and Warhol.



The Picasso label from 1973, the year Mouton was made a First Growth

The Bordeaux Wine Official Classification of 1855 resulted when Emperor Napoleon III requested a classification system for France's Bordeaux wines. At the very top were four *Premier Cru Classé* wines. You may be surprised to know that Mouton was not included in the 1855 classification. The four original *Premier* wines were Lafite, Latour, Margaux, and Haut-Brion. Nevertheless, in 1973, after a twenty year battle, Mouton was elevated from a second growth to officially

become a *Premier Cru Classé*. The motto of the estate was changed from *Premier ne Puis, second ne daigne, Mouton suis*. ("First, I cannot be, Second, I do not deign to be, Mouton I am.") to *Premier je suis, Second je fus, Mouton ne change* ("First, I am, Second, I used to be. But Mouton does not change.").



Jean Carrou label designed in 1924

Mouton is the only wine that has ever been advanced to the *Premier* status since the original 1855 classification was established. At the death of her father in 1988, Baroness Philippine assumed control of Mouton Rothschild and has significantly advanced its quality and reputation worldwide. Over the past dozen years the performance of this estate has been astounding.

Mouton is noted for its deep, rich, dark color, brutal youthful tannins, and eclectic complexity. It is one of the most backwards of wines typically requiring tens of years to reach maturity. There is a montage of exotic scents and flavors associated with the wine, but the hallmarks are cassis, graphite, and cedar. You can rely on the dominant flavor of cassis (black currants) to be present in almost every bottle of Mouton you taste. Other common savors are licorice, leather, coffee, oak, flowers, and spices. The composition of the wine is approximately Cabernet Sauvignon 85%, Cabernet Franc 10% and Merlot 5%. These percentages are subject to some change from year to year.

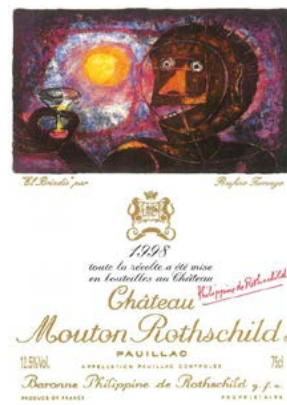
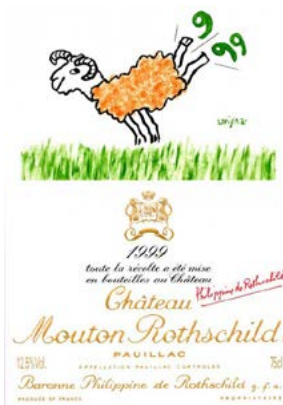
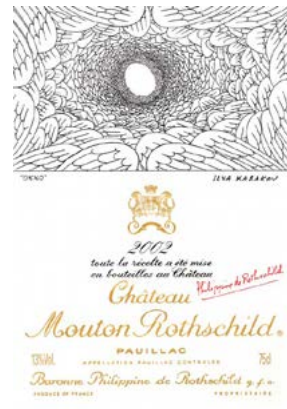
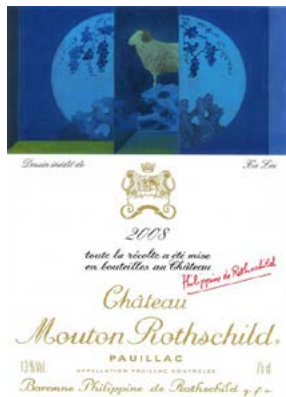
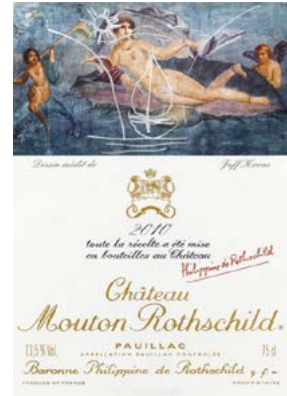
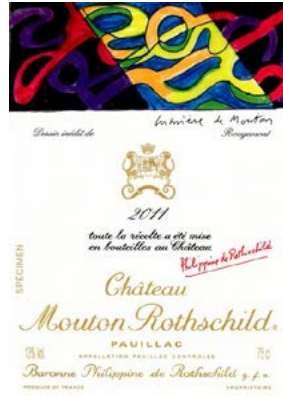
This wine is assertively tannic, tight, and closed in its youth, and because of its aggressive texture and wound-up flavors you will be disappointed if you drink it too early. Nevertheless, at maturity the wine softens and develops an explosion of diverse scents and hedonistic savors that extend themselves to a phenomenal finish: flamboyant, lush, ripe, and lingering, Mouton is truly one of the great wines of the world. The Bluffs Food & Wine Society



John Fischer is a member and two-time president of the Omaha Branch of the IW&FS, past director of the Nebraska Chapter of LADV, and founding member of the Council Bluffs Branch of the IWFS. He teaches a course on wine and matching wine with food at the Institute for the Culinary Arts in Omaha, NE and is author of two books: *The Evaluation of Wine* and *Wine and Food - 101*.

Chateau Mouton Rothschild (click here to see all labels)

Baron Philippe de Rothschild was the first to commission art for his wine labels. In 1924, Baron Philippe asked Jean Carlu to design the label but the initiative, ahead of its time, was not repeated. It wasn't until after the allied victory over Nazi Germany that an artist was again commissioned to design a label. So 1945, a very great Bordeaux year, began an unbroken string of labels (all except the year 2000, which has the image on the bottle, not on a label). An world renown artist is selected each harvest for this high honor, and is paid in cases of Mouton from that vintage! For the complete viewing of all the labels, go to www.chateau-mouton-rothschild.com Click on paintings for the labels. The Bluffs Food & Wine journal 2014 page 11



Port Etiquette, or Do You Know the Bishop of Norwich?

edited by Tom Murnan

The British are great Port lovers and have evolved several traditions over the centuries. Should you ever find yourself in one of the gentlemen's clubs in St. James, or even ordinary tables in England, it is imperative to pass the port to the left, pouring a glass for your neighbour on your right before you do so if you are the one who starts the pouring. This ritual passing of the decanter can get complicated if there is more than one decanter.



Photo by Tom Murnan

The Head of Table sends the first decanter to his left, while the Principal Guest on his right, facing a different direction, sends the other decanter to his left, with the result that both bottles are circling the table in the

opposite direction. Both the Head and the Principal Guest keep the decanter stopper. When the decanter has gone full circle, its stopper is replaced.

Ideally, the decanter (vintage port is always decanted because of the extreme level of sediment in the bottle) should never stop its clockwise progress around the table until it is finished.

If the decanter should ever stall [or if you simply would later like more port (editor)] it is considered very bad form to ask for it. Instead, you ask the person hogging [or nearest to] the decanter: "Do you know the Bishop of Norwich?". If they are au fait with port etiquette they will immediately realise their faux pas and pass along the decanter with an apology. If not, and they answer in the negative, you should say: "He's a terribly good chap, but he always forgets to pass the port."



Bishop Horne, one of the numerous Bishops of Norwich, died 1792

Photo: wikipedia.org

It is unclear which forgetful and inebriated Bishop of Norwich is responsible for inspiring this particular part of the etiquette.

Why the port should be passed to the left is also lost in time, with some suggesting it is a naval tradition – the port side of the boat is on your left if you are facing the bows. Most people in the port trade believe it came about to allow the majority right-handed people to keep their sword-hand free. The reason for keeping the decanter moving until it is finished is easier to explain.

The best vintage ports, despite benefiting from an airing for a few hours to let them "breathe" before drinking, rarely last more than 24-hours. The oldest vintages, such as the incredible 1945, still taste exceptional but start to deteriorate if they come into contact with too much oxygen. You would be a fool to leave some for the next day.

Source: www.telegraph.co.uk/foodanddrink/foodanddrinknews/6231365/Pass-the-port-Why-do-you-pass-to-the-left.html

If the port passes you by without your glass being filled don't ask for the port, thereby making it change direction. Instead send your empty glass after the port decanter and ask for it to be filled.

Source: www.debretts.com/etiquette/british-behaviour/p-to-q/port-etiquette.aspx



Right Reverend John Sheepshanks, another Bishop of Norwich
Photo: taylor.pt

The need to invoke the Bishop of Norwich can, of course, be avoided by the simple expedient of using a Hoggit.

A Hoggit is a round-bottomed decanter which can only stand up when resting on a wooden support placed on the table to the right of the host or hostess. As it cannot be put down, it is passed directly from one guest to another and travels round the table in one continuous movement without stopping until it returns to its base at the head of the table.

Another tradition is the Laying Down of Port for a son or godson. You can either purchase an entire pipe of the birth year (145 gallons) or just buy the nearest Vintage Port to the birth year.



Finally, the Brits are fond of the Loyal Toast whereby they toast, very simply, "The Queen." Besides the Queen, other toasts may include the day of the week.

A Hoggit Photo: taylor.pt

Monday	Our Ships at Sea
Tuesday	Our Men
Wednesday	Ourselves (as no one else is likely to concern himself with us)
Thursday	A Bloody War & a Sickly Season
Friday	A Willing Foe & Sea Room
Saturday	Wives & Sweethearts (May they never meet)
Sunday	Absent Friends

Source: www.exeterflotilla.org/history_misc/passing_port.html

Taylor Fladgate Yeatman: a Thumbnail History

by Tom Murnan

photos www.taylor.pt



Lord Arthur Wellesley, later made the Duke of Wellington, arrived and drove out the French. Camo was one of the few shippers to get Port to London as most British shippers stayed in England for another two years. Camo resigned his partnership in 1812.

Joseph Taylor had been working as a manager in the London office.

Founded in 1692, Taylor Fladgate Yeatman is one of the oldest Port Lodges. The original firm did not have any of the names we associate with Taylor's. It was founded by an English merchant named **Job Bearsley**, and he traded in red wine from Portugal's north west. Job's oldest son Peter became a British consul in Viana. He decided that the more muscular wines were from the upper Douro River valley. He took the risky step of actually going to this almost uncharted and rugged country to buy the best wine. Other English wine merchants would eventually follow suit, since competition was fierce between English wine merchants. In 1744, Peter's son **Bartholomew Bearsley** became the first Englishman to buy property on the Douro, giving the firm an advantage over his competitors. Another son, **Francis Bearsley**, outlived his brothers and remained a partner from 1744 until his death in 1805. He was able to consolidate the gains of his brothers and the previous generations and put the company on a firm basis. But when he died, there was no family members suitable to head the company. It was at this time too that the Peninsular Wars were raging in Portugal.

The French army had invaded Portugal and Spain, and were confiscating British property. There was a rush to get British properties transferred to non-British ownership, or to ship stock to England. Fortunately, a capable employee was able to step in and lead the firm. A Turkish American named **Joseph Camo** was given a one sixth share in the company to run it after all the British merchants had fled. He sent three ships to Porto and filled them with 632 pipes of Port, including some consignments from other Lodges. The French army arrived in Porto on March 29th, 1809, but the ships could not leave because the waterway was filled with debris and a sandbar due to snow melt and storms. The French did their best to loot the ships, but the pipes were too big. But they did unload some smaller barrels from the other Lodges. By June,

He knew the Portuguese language, and was a competent administrator and the best person available to take over from Camo. He moved to Portugal about 1812. When another ailing partner died, Taylor was made a partner, and eventually purchased the company from the remaining ailing and elderly partners, naming the company the **Joseph Taylor Port & Brandy Merchants**. He solidified the firm's reputation for quality, but by 1835 his health had begun to fail. He chose two enterprising members of the wine trade to succeed him: **Morgan Yeatman**, a customer of Taylor's, and **John Fladgate**.

John Fladgate moved to Oporto in 1836, and Yeatman followed shortly thereafter. By 1838 a deed of partnership was signed, and the firm adopted its present name of Taylor Fladgate & Yeatman. Fladgate tended to the vineyards and the quality of the wine, while Yeatman concentrated on sales. An important estate, the **Quinta da Roêda** was purchased, further consolidating the firm's reputation for quality. But then disaster struck. In 1851, oidium, a powdery mildew, afflicted the Douro. About twenty years later, in 1872, phylloxera struck. Yields were drastically reduced. Properties that had produced one hundred pipes made three. But John Fladgate was determined that the company should survive, and he did extensive research into phylloxera, which he shared with other wine producers. In 1862 he was awarded a Comendador da Ordem de Cristo for his efforts, and given the title of **Barão da Roêda**, (Baron of Roêda) by the Portuguese crown. John retired in 1889, bringing an end to the Fladgate male line. John did have seven daughters, most of whom married into the Port trade. One of them, Helen Fladgate, married Pedro Gonçalves Guimaraens of Fonseca whose distant cousin, David Guimaraens, is today Taylor's head winemaker. Helen was given the **Quinta da Roêda** as her inheritance, depriving the firm of one of their best properties.



Frank 'Smiler' Yeatman



Morgan Yeatman

Morgan Yeatman Junior's sons **Harry and Frank** took over the company. The Douro had been devastated by oidium and phylloxera, so it fell to these two to rebuild.

They purchased the **Quinta de Vargellas**, a very significant investment. Vargellas had a great reputation since the 1820's. Rebuilding Vargellas fell to **Frank Yeatman**. Nicknamed "**Smiler**", he was the first member to live permanently in the Douro. The vines were replaced with American rootstock that resisted the phylloxera louse. Smiler guided the company through two world wars and was a charming, beloved figure in the industry. Smiler's son **Dick**, and cousin **Stanley Yeatman** came to the business in 1923, before Smiler retired in 1949, his 50th Port harvest. Dick and Stanley were the first to separate grape varietal on their own terraces, a revolutionary idea at the time. By fermenting the grapes separately, they gained valuable knowledge about the traditional Douro varieties. In 1935 they introduced the first dry White Port. In 1949, they acquired Fonseca.

When Stanley died suddenly in 1960, Dick became sole owner. He gave partnerships to **Bruce Guimaraens** and to **Huyshe Bower**, a Yeatman relative. When Dick died in 1966, his wife's nephew **Alistair Robertson** joined the firm as a partner. He expanded the firm's sales base to North America and Asia. Alistair's most far reaching innovation was a new category of Port: **LBV**, or **Late Bottled Vintage**. He wanted a Port that had been fined and filtered so it could be drunk straight from the bottle without decanting as soon as it was bottled. It was not long before other Lodges followed suit with their own LBV. They were also the first to take advantage of a change in regulations regarding the dating of Tawny Port, launching a full range of 10, 2, 30 and 40 year old Tawnies. Today, the firm is run by **Bruce Guimaraens**, and is on the top of the quality pyramid, garnishing a 100 point 1992 Vintage Port from Robert Parker. The Bluffs Food & Wine gazette

Source: www.taylorfladgate.com

One can never know too much; the more one learns, the more one sees the need to learn more and that study as well as broadening the mind of the craftsman provides an easy way of perfecting yourself in the practice of your art."

— *Auguste Escoffier, French Chef (1846-1935)*



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Upcoming Council Bluffs Branch Events! Mark Your Calendars!

January 24 • Tom Murnan will host a tutored Tawny Port tasting at España Tapas Bar in Benson. Due to the expense of the Ports, this event will be limited to 25 persons. A Tapas dinner will follow the tasting. Plan now on attending.

March 4 • Elizabeth Cannon and Sandy Lemke are coordinating a Fat Tuesday “French Quarter” evening at Dixie Quick’s. Enjoy a gourmet multi-course dinner master crafted by Chef René’s worldly panache. Note this event is on a Tuesday.

29 March • An Unique event: Theatre and Dinner! We will feature a one man, one act play about French culinary legend Auguste Escoffier at the Council Bluffs Country Club. Professional actor Marty Skomal will play Escoffier. Hosts: Tom Murnan and David Tritsch.

Hosting an event?

Let us know when, where and a little bit about what’s going on!

We would love to include YOUR event on the calendar!
email details to: bob.kossow@cox.net

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KEEPING In Touch!

Please notify Club Membership Chairman Diane Forristall at Diane@Forristall.us to let her know if you are interested in hosting an IWFS event.

PURPOSE: To meet communication and service needs, to broaden participation and understand and to be an information exchange for the membership of The International Wine & Food Society in the Americas.

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