

January 2016

The Bluffs Food & Wine *gazette*



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



Cover photo by: Tom Murnan

Presidents Comments

Well, this is a new role for me, to be both the president and the editor of the gazette. But I am excited to be your new president. I think we have one of the best, most fun branches in the entire IWFS.

My journey with wine and food began when I left home and went to graduate school at the University of Wisconsin-Oshkosh. My uncle was a professor of English there. He had received his PhD at the Sorbonne in Paris and was very knowledgeable about wines, especially French wines, and how they interacted with food. My mother was not a particularly good cook. With eight active kids to raise, a varied menu was not a priority. If this was Wednesday, we would be having dried out pot roast. Monday was always pheasant until we ran out of our hunting bounty. I was introduced to a whole new world with my Uncle Bryan Riley III. He would have dinners with his fellow faculty members, and the food would be served in courses. I was in awe. And there was a different wine with each course. At home everything was typically served at the same time except dessert.

I came to realize that, besides thoughtful tasting, the only way you could really learn about wine was to read. I read books, I joined the LADV (Les Amis du Vin or The Friends of Wine) which is now defunct, subscribed to Vintage, The Wine Advocate, The Wine Spectator, Gourmet, Food & Wine, Bon Appetite, Saveur and others. Even in college, I began experimenting with French cooking, inviting friends over to try out my new found knowledge, and using my little brothers as waiters (until that little incident where they drank most of the Veuve Clicquot (!!)) which was being kept cold while older brother and friends dined in another room! I instructed my

younger brothers, who legally shouldn't even have been drinking, that one should not guzzle such a wine, but that he should imagine that each drop was a gallon. He still remembers that gallon trick to this day!). The first time I made a béchamel sauce I couldn't believe how much salt it took to taste good. But the dinner parties, done in multiple courses, *mais oui*, were so much fun that I wanted to do them again and again, and to learn ever more. They were a great way to make and keep friends. I didn't join the IWFS until 2008, when I joined the Omaha Branch. By 2011, I had also joined the Council Bluffs Branch.

So, you could say I am a firm believer in how important the educational aspect is for a club like ours. Without education and learning, there would be no compelling reason to join any club, let alone IWFS. I would contribute an occasional article to our Bluffs gazette until one day when Todd Lemke asked me to be the editor. So my philosophy is that first of all, we must have fun, because without that, there is no sustainability. Having fun is what brings members back, and gets people to join. The second thing, at least for me, is the education.

We are extremely fortunate to have a strong Board. **Stacie Matz** has consented to be our Vice President. Stacie has strong organizational skills and knows about wine. She ought to, she is the daughter of John Fischer. In addition to being VP, she volunteered to be the Branch Event Advisor. She would help coordinate events and be the resource person for event producers. This will especially be of help for first time event producers who have never done an event before. **John Fischer** is a frequent contributor to our gazette and supplies succinct, and educational, articles on wine.

John has also written published books on wine. You will learn a lot from John. John was our founding president in 2003. **Patti Hipple**, along with John Fischer, are our Wine Chairs. They monitor the Branch cellar and purchase the best wines with the highest ratings and the lowest prices. Patti also maintains the cellar. **David Tritsch** is a past President and back up treasurer. **Stephen Hipple**, who is also on the IWFS Americas, Inc. Board member, provides his experience for our Board. **Diane Forristall** volunteers for two positions: Membership and Treasurer, a never ending job. **Bob Kossow** will continue to monitor our web site. Retiring Secretary is **Todd Lemke**. Todd's company, Omaha Magazine, graciously formats the gazette, giving it the professional appearance that wows other branches. New Board Member **Jill and Joe Goldstein** will now be our Secretary. The couple will provide back-up for each other should one or the other Secretary miss a meeting. **Jill Panzer** seems to have no shortage of creative ideas for events. She has left her creative mark on multiple events last year (e.g., the Irish event). **Gary Forristall** and **Deb Tritsch** are contributing members who attend most Board meetings.

Here's a toast for a great 2016!

Tom Murnan



"Seize the moment! Remember all those women on the Titanic who waved off the dessert cart."

—Erma Bombeck

Event Report: President's Holiday Event at Le Bouillon

by Tom Murnan



Outgoing President Bob Kossov chose a new venue this year for his President's holiday party: Le Bouillon. The site of the iconic French Café, that anchored the Old Market for over 30 years, this was the first time the Council Bluffs Branch held an event here. And what an event it was. We were under the tutelage of chef / owner **Paul Kulik**, whose forte is French cuisine. Paul especially enjoys regional French cuisine, and since the Kossows just came back from a trip to Provence, they were full of ideas on what they wanted for the event. We were ensconced in the Mirror Room, where Bob prepared a slide show of the year's past Branch event photos as well as photos from his Provence trip. We quaffed in the fireplace room, lined with bottles of wine, and were served hors d'oeuvres at the bar. We had 42 attendees, five being guests, and one no show.

Two wine choices were available for appetizers: the **Gosset "Excellence" Brut Champagne** and a red, the **2012 Maison Nicholas Perrin Crozes Hermitage**. Hors d'oeuvres included **Poppy Seed Twists**, puff pastry batons with sun dried tomato under the twist, dusted with poppy seed; **Salmon Tartare Tartlette**, raw salmon on puff pastry and cream cheese, and finally **Gougères**, classic French cheese puffs in the shape of hollow balls made from pâte à choux pastry. I liked that everything was very light and not so filling. One quibble was that the salmon was a tad bland and needed a squeeze of lemon to liven it up a bit. The Champagne was outstanding, very dry and mineral, the perfect launch to our party.

Our first course after sitting down was the **Artichoke Barigoule**. Artichoke hearts were braised in a broth of half white wine and half chicken stock. Chopped fennel, carrots, ham, thyme, rosemary and bay leaf. There was a lot of crispness and

acidity in the dish. The French like to build on minerality and acidity. The dish was finished with pistou (garlic, fresh basil and olive oil, all ground into a paste), hazelnuts and house ham, which gave it a brininess and a smoothness due to the oil.

One of the wine rules usually observed is that you do not pair wine with artichokes, but it can be done if you know what you are doing. We had two rosés that worked admirably. The first was a **2014 Château Miraval Côtes de Provence Rosé**, and the second, a **2014 Domaine de la Bastide Blanche Bandol Rosé**. The Miraval is owned by Hollywood superstars Brad Pitt and Angelina Jolie, who teamed up with the Perrin family of Château Beaucastel fame. One reason both of these nervy rosés worked is that they have no tannin to fight the artichokes. The ham and olive oil also smoothed the way, making the rosés a good match. The dish came out tepid, making me wonder if that was temperature the Chef intended.

The next may be a first for the Council Bluffs Branch: a dish made with rabbit. **Rabbit Royale** was made from stuffed rabbit loin. Both domestic and wild meats were used. The meats were marinated in red wine. The darker colored meat was wild, and the lighter, farm rabbit. Sausage was stuffed into the loin. Foie Gras cooked in duck fat was then added. Pork blood was also added both to the marinade and the sauce. Blood is a key component to Royale, and the sauce gets its dark color because of the pork blood. Blood was also massaged into the sausage. Thyme, bay and garlic were key spices. **Potatoes Aligot** completed the dish. This is a French version of mashed potatoes with garlic and cheese (Tomme d'Auvergne is the classic cheese) mixed at a ratio of 1 part potato to 1 part cheese. All in all, the dish was very rich. The potato

was almost stiff, probably because as it cooled, the cheese solidified. The pockets of foie gras added an unami richness.

Our young, Rhône varietal wines were a good contrast to help cut the richness. The **2013 Domaine Cabirau "Serge & Nicholas" Sec** from the Maury AOC was comprised of 60% unoaked Grenache, 28% Syrah, and 12% Carignan. The **2013 Domaine Lafage "Bastide Miraflores" Vieilles Vignes** from the Côte Catalanes was a blend of 70% Syrah and 30% Grenache. Both wines were young, tannic, well balanced and fruity.

Minnesota Duck Crepinette was our final entrée. This is a classic Bordelaise and Loire dish. Duck confit was made by braising duck wrapped in caul fat. **Caul fat**, also known as lace fat, mesentery, crépine, or fat netting, is the thin membrane which surrounds the stomach internal organs of some animals such as cows, sheep or pigs. The duck lay in a kind of stew of lentils, savoy cabbage and chestnuts. To me this was in your mouth delicious, especially since the embedded lentils absorbed the dark sauce flavor, but a few members didn't like the mesentery holding the duck together. The chestnuts added an earthy, dry and plain contrast to the richness of the dish. *Delicieux.*

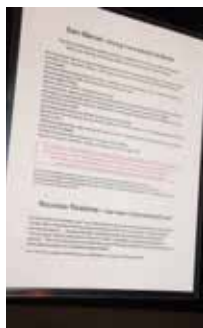
Both Châteauneuf du Papes were outstanding, and both were from the Branch cellar. The **2010 Jean Royer Presige Chateauneuf du Pape** contested against the **2007 Xavier Vins Chateauneuf du Pape Cuvée**. It was interesting in the discussion of these two wines, members had opinions on which one was best on their own, but once the wine was paired to the food, both were transformed into something more than just the wine themselves. They took on a richness and

smoothness as the tannins melted into the duck and sauce. Most agreed it was a tie on which wine was better. Both were rounded, savory and wonderful.

We finished with **Saffron Poached Pears**. Pears were poached in saffron infused sugar syrup. The cold pears lay in a sabayon of whipped egg yolk and aromatic white wine, probably muscat and semillion. A sugar vanilla cookie separated the two pear halves. The **Château Tirecul la Gravière "Cuvée Château"** from Monbazillac is a Robert Parker favorite. This 2004 version was remarkably like a better known Sauternes only cheaper: very sweet and unctuous, with flavors of apricot and crème brûlée. A great match to the pear dish.

Many thanks to Chef Paul Kulik and his kitchen staff: Chef de Cuisine Piero Cotrina, Sam Zacchione, Gabriel Bowsen, Simone Konfrst and Chris Cohen. Thanks as well to General Manager Haley Lindholm who poured our wines and oversaw the service with such care. And finally, thanks to Bob and Suzanne for the planning, slide show, and table decorations. It was a great way to end the year.

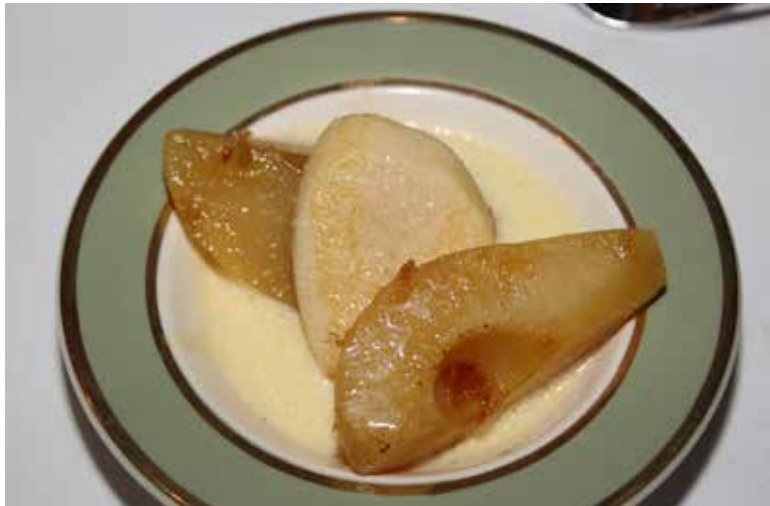












IWFS Council Bluffs Presidents

- 2003 John Fischer, founding President
- 2004 Morris Caudle
- 2005 Rich Henry
- 2006 Rich Henry
- 2007 Lou Morton
- 2008 Ed Shada
- 2009 Joe Shada
- 2010 David Tritsch
- 2011 David Tritsch
- 2012 Patti Hipple
- 2013 Patti Hipple
- 2014 Bob Kossow
- 2015 Bob Kossow
- 2016 Tom Murnan

2016 IWFS Council Bluffs Branch Board Members

For the first time, we took a photo of the entire Board at the Le Bouillon event. The only one we are missing is Todd Lemke, who was out of town.



Back Row: Gary Forristall, Bob Kossow, John Fischer, Jill Panzer, Stacie Matz, David Tritsch, Stephen Hipple, Joe Goldstein

Front Row: Diane Forristall, Suzanne Kossow, Tom Murnan, Debbie Tritsch, Patti Hipple, Jill Goldstein

Not pictured: Todd Lemke

International Wine & Food Society Awards & Selection Criteria

by Tom Murnan



Two of our Board Members were honored at the President's Holiday Dinner on December 5th, 2015. **Bob Kossow** was awarded the **Silver Medallion** for his many years of establishing and maintaining the Council Bluffs site on the IWFS international web site. All the updates, the ever changing activities, the gazettes, all get posted to the site by Bob. And let's not forget that he was president of our Branch for two years. Thanks Bob for a great job.

Stephen Hipple was awarded the prestigious **André Simon Bronze Medal**. Steve has worked tirelessly for the IWFS at many capacities, including president of the Omaha Branch. He serves on the Board of Directors for both the Council Bluffs and Omaha branches, as well as on the international **Board of Governors of the Americas** where he is in charge of event planning, such as the Rhône River cruise last year and the Danube cruise this year. Before Steve became event chair, the Society would have only one event a year, or even every two years. Steve has significantly increased this, adding a lot of time and expense to his work load.

This got me to thinking about the hierarchy of awards that the Society has at its disposal to bestow. I discovered, however, that this information was not easy to find, especially the guidelines for awarding applicants. Nor were there photos of two of the André Simon Medals, Silver and Gold. I decided to do some research.

My interest in medals began, I suppose, when I lived with my uncle while going to graduate school in Wisconsin. He was a great collector of orders of chivalry, military orders, religious orders and other decorations. Thus, I saw the **Order of the Golden Fleece**, the Belgium **Order of Leopold**, or the Austrian **Order of the Iron Crown**. The French **Legion of Honor** began as a military order awarded to anyone for bravery in combat. Wine writer Robert Parker Jr. was awarded the Legion of Honor by the French Government. The Prussian Order **Pour le Mérite** (the Blue Max) is another military order my uncle collected. There were many others as well. At his death, Spink & Son of London

devoted a special section in their auction catalogue to Bryan Riley III.

In the past, how did a country or organization honor those who have devoted years of service to its cause? By awarding them a symbol of prestige visible to all. The Romans first used **Phalerae**, a military decoration worn on the breast of the warrior. They also used **wreaths** and **coronals** (a wreath made of metal, such as gold) attached by ribbons. The oldest order of knighthood is the **Order of the Hospital of St. John of Jerusalem**, later known as the Knights of Malta. The oldest order of chivalry is the English **Order of the Garter**. Orders and decorations are a whole science (organized body of knowledge) in themselves as one quickly discovers when one delves into the distinctions between badges, orders, stars, decorations, medallions and medals. They are the historic way Europeans and other countries have granted honor to a recipient for services rendered to a nation, an order, or a society.

In the IWFS, where most members volunteer their time and few get paid, the Society has its own hierarchy of visible signs of distinction. The Society has three zones: the Americas; Europe/Africa; and Asia/Pacific. The Americas zone was previously operated by the **Board of Governors of the Americas**, or **BGA**. But recently, the BGA has incorporated. It is now known as **IWFS Americas, Incorporated**. In the Americas zone there are approximately 5000 members. Each zone has its own honors. The Europe Africa zone, for example, has the **Long Service Medallion** and **certificate**. For the IWFS Americas, Inc., we also have a hierarchy of honors, starting with **certificates**, then the **IWFS Americas, Inc. Silver Medallion** and finally the **IWFS Americas, Inc. Gold Medallion**. Above the regional zones, there are the international medals for all zones. These are the **André Simon** hierarchy of medals: Bronze, Silver and Gold, named after our founder, André Simon. The medals are



The Legion of Honor



The Order of the Golden Fleece



Star of the most Noble Order of the Garter

manufactured by Thomas Fattorini Ltd. of the UK. The Andre Simon Bronze medal is awarded to those members who have shown outstanding service their branch, and have already received the Americas top award. The Gold and Silver André Simon medals are awarded to those members who have shown exceptional service to the Society at an international level. For the purposes of this article, we will only discuss the IWFS Americas, Inc. and international awards.

Every member is entitled to purchase the two inch Medallion on red grosgrain ribbon, or the Petite one inch Medallion on gold chain. It distinguishes the bearer as a member of IWFS, **but it is not an award.**

The first level of award is the **Certificate of Appreciation**. A **Certificate of Appreciation** may be given to a IWFS Americas, Inc. Director, Branch Member or third party, such as a restaurant owner or chef, for a very special achievement as stated in writing by the requesting party. **Omaha Branch Member Todd Lemke** and his wife **Sandy** were jointly awarded the Certificate of Appreciation in 2011 for all they do for the Branch, such as supporting the graphic artist for the Gazette. David Tritsch was likewise awarded a certificate for his term as president of the Council Bluffs Branch.

The **IWFS Americas, Inc. Silver Medallion** is the first decoration awarded. This medallion is a round shape with an enameled red circle on the edge and a white enameled center. The lettering and logo on the medallion is silver. The lettering in the red circle states "BOARD OF THE AMERICAS EXCEPTIONAL SERVICE." The IWFS logo is in a white center and contains the familiar two bent stalks of wheat surrounding a head of wheat at the top and two bunches of grapes at the bottom. The Society's initials IW&FS form the center of the medallion. It has a silver reverse side and a red grosgrain neck ribbon.

Criteria for a Branch Member: For exceptional service to his/her **Branch** or to **IWFS Americas, Inc.** over at least **five years**. For example, in **Bob Kossow's**



IWFS Membership Medallion



Certificate of Appreciation



IWFS Americas, Inc. Silver Medallion



IWFS Americas, Inc. Gold Medallion

case, he developed our Branch's web site in addition to serving as president.

Criteria for an IWFS AMERICAS, Inc. Director: For service to IWFS Americas Inc. at an exceptional level over at least **three years**.

Other Council Bluffs Branch Silver Medallion award member recipients include **Diane Forristall, Patti and Stephen Hipple.**

Next comes **The IWFS Americas, Inc. Gold Medallion**. This medallion is again a round shape but with an enameled white rim and a red center. The white rim has silver lettering that states "BOARD OF THE AMERICAS EXCEPTIONAL SERVICE." In the red center, the same logo as the silver medallion is used except that the design and lettering is in black. It has a gold reverse side. It likewise has a red grosgrain neck ribbon.

Criteria for a Branch Member who has already received IWFS Americas, Inc. Silver Medallion: For **exceptional service to his/her Branch** over at least **six years**. Requirements include having served at any of the following Branch positions: Officer, members of the Executive Committee or Committee Chair.

Criteria for an IWFS AMERICAS, INC. Director who has already received IWFS Americas Inc. Silver Medallion: It is given for service to IWFS Americas Inc. at an exceptional level over at least **six years**. Requirements include having served at any of the following IWFS AMERICAS, INC. positions: Committee Chair, Officer or member of the Executive Committee.

The only IWFS-A Inc Gold Medallion award recipient from the Council Bluffs Branch is **Stephen Hipple**.

Above the regional medallions comes the **André Simon Medals**. These are **international** in scope.

The **André Simon Bronze Medal** begins this hierarchy. These are cast solid bronze medals, round, and in high relief



**André Simon
Bronze Medal**



**André Simon
Silver Medal**



**André Simon
Gold Medal**

with a red grosgrain neck ribbon. Per Society Council guidelines, the André Simon Bronze Medal is to be awarded for "meritorious services at the local, national or international level."

Criteria for a Branch Member who has previously been awarded IWFS Americas, Inc. Gold Medallion: It requires a showing of continued, exceptional service to the Branch over at least **ten years**.

Criteria for a IWFS AMERICAS, INC. Director who has already been awarded IWFS Americas Inc. Gold Medallion: For service to IWFS Americas, Inc. at an exceptional level over at least **nine years**. Requirements include having served in two of the following three positions during this period of time: Committee Chair, Officer or member of the Executive Committee.

In the Council Bluffs Branch, **John Fischer** and now **Steve Hipple** have both received the bronze.

The **André Simon Silver Medal** is next in the hierarchy. These are silver plated medals, round and in high relief with a grosgrain red neck ribbon. The silver is typically awarded to the Chairman of a zone Company after their term of office has expired and he or she has left in good standing, such as the Chairman of the IWFS, Americas, Inc. More rarely, a non IWFS Americas, Inc. board member can be awarded for extraordinary service, such as establishing the Society's international web site. A new level has been reached with

this medal because the candidate is now considered by the **Council of Management**. The council consists of eight officers and manages the entire international Society. The council is proportioned by the number of members they represent. Currently, there is one officer for the Asia Pacific Zone, three officers for the IWFS Americas, Inc., and two officers representing the Europe Africa Committee.

Criteria: The André Simon Silver Medal is awarded to recognize a member's distinguished service, or very significant contribution, to The Society at large at the **international level**.

The **André Simon Gold Medal** is the highest honor The Society can bestow and is awarded to recognize a Member's exceptional and outstanding services to The Society at large at the international level. This is a cast bronze medal which has been gold plated. It also has a red grosgrain neck ribbon. Mostly, the gold medal has been awarded to the Chairman of the Management Council.

To view all the recipients of the Certificates, IWFS Americas, Inc. Medallions and André Simon medals from 1967 to the present, go to www.iwfs.org, sign in and click on **About Us**, then click **Member Awards**.

To view the entire IWFS Americas, Inc. awards program up to the André Simon Bronze level, go to Americas, then to Resources, click on Branch Resource

Manual, then slide right and click on awards. The actual procedure of who to contact and how to submit a nomination for each award can be found here.

To review the EAC guidelines, go to the web site, click on Europe/Africa, click on Publications. Find December 2014 Food & Wine, go to page 18: The Society's Awards and Recognitions and How to Bestow Them.

To conclude, the Certificates, Medallions and Medals are awarded by a grateful Society to recipients who have gone above and beyond standard service. Medals and medallions historically have been used to honor extraordinary service. They are an elegant and visible sign, of that appreciation that is scant repayment for the recipient's efforts. When you see a member wearing an award medallion or medal, know that he or she has given freely of their time, labor, expertise, and many times, personal expense. They are not motivated by a love of honors, medals and ribbons, but are truly members who love and tirelessly promote the ideals of the International Wine & Food Society in its efforts to promote the enjoyment of wine and food.

Many thanks to Stephen Hipple for his invaluable assistance in researching this topic, to José Garrigo of the IWFS Americas, Inc. Awards Committee for his input, and to Andrea Warren, the International Secretariat for providing photos of the Simon medals.

Historical source: Orders and Decorations by Vaclav Mericka 1967 The Hamlyn Publishing Group Ltd.

The Pitfalls in Buying Wine: Storage Conditions

by John Fischer



Just because someone tells you a wine is sound, healthy and a good value it doesn't mean it is. There are many variables that can affect the quality of flavors in wines. Wines can be damaged from storage at improper temperatures, excessive exposure to light or vibrations, and from cork disease.

One recent study demonstrated that faulty flavors developed and overall quality in wine decreased after storage of wine for 12 months at 85oF. Temperatures over 100oF will cause visual and sensory changes to a wine in a matter of days. Moreover, wines subjected to fluctuations of temperature or persistent temperatures greater than 65-70 degrees will develop more rapidly and in so doing will fail to reach their full potential.

Studies have shown that exposure of a wine to intense light, especially daylight, can cause changes in a wine's flavor profile in a matter of hours. White wines are more susceptible to this damage than red. In one study it was shown that citrus flavors found in some white wines decreased and cooked cabbage flavors developed after short periods of exposure to intense light.

In view of these facts, it is important to know how the wine was stored prior to purchasing it. In most stores, especially supermarkets, wine are proudly displayed under the glow of rows of florescent lights. Worse yet, I have also seen some wines bathing directly in sunlight. Obviously, how long these wines have been sitting there is directly related to turnover. Smaller stores with poor turnover should be especially suspect. It is amusing but sad to see ultra premium wines showing off their lofty labels and noble lineages under hot lights in the display cases of fancy restaurants and prestigious country clubs.

The effects of temperatures on wines in most supermarkets and wine shops is less critical than their exposure to light, as most quality stores will maintain a fairly

constant temperature of around 70oF. But let's take a little step back. The wholesaler who sold the wine to the wine shop also needs to be scrutinized. What are the conditions under which they store wines? You might be surprised to know that few wholesalers store their wines under ideal conditions. The majority rely on simple air conditioning many of which are insufficient to attain ideal storage conditions.

After considering the above scenario, one comes to the conclusion that the best place to purchase your wine is directly from the winery. Generally speaking, most wineries keep their wines under ideal conditions. Unfortunately, exercising this option is frequently impractical.

One might wonder how wine can survive through all of these adversities. Well, the majority do! Nevertheless there is little doubt that many of these wines are not as good as they should be if storage had been perfect.

Although you cannot completely navigate through this morass of poor storage conditions, there are a few steps that you can take to avoid some. Try to purchase wines that have passed through as few hands as possible. You should look with great suspicion on purchasing wines from other people's private wine cellar or at auction. There is no way to tell for certainty how their wines were stored, or for that matter, how they were stored from whomever they purchased them from.

Here are a few tips to help insure that the wine you purchase lives up to your expectations. Always choose a wine retailer that has a fast turnover rate. If the wine shop or supermarket is exposing its wines to direct lighting, select a wine bottle from the bottom of the stack, or ask for wines from a fresh case.

Carefully inspect the bottle. Look for signs of leakage. If the label has wine stains,

or if there is crusting anywhere around the closure, select an alternate bottle. Ullage is another important checkpoint. Ullage is the space below the cork and above the wine. In a normal bottle, this space is about ½-inch. As wine ages, ullage will naturally increase due to evaporation. In a wine 15 years of age, ullage to the lower neck can be normal. More than this is quite possibly the result of cork failure (leaky cork) and the wine is apt to be spoiled. If the bottle is made of clear glass, check for cloudiness or lack of brilliance; both of these are indications of spoilage.

Of course, there is the problem of corked wine—wines tainted by the chemical TCA produced by diseased corks or barrels. As much as 7% of all wines are so tainted to some degree. In these wines, normal varietal flavors are invariably blunted and other flavors variously described as resembling a moldy newspaper, wet dog, old damp cloth, or musty basement are perceptible or even dominate. Corked wines can be returned to their place of purchase for reimbursement.

A little care and knowledge can keep you out of the pitfall of purchasing faulty wines.



Reserving Your Place For An Event

Every month host couples put in time and energy while planning an event. They also commit the branch to certain expenses. In an effort to continue to provide low cost events the IWFS CB branch is instituting the following reservation policy: **“Your check is your reservation. Please mail your check to arrive before the event registration date. If you request to be added after that date and the host accommodates your request you will be responsible for your invitation costs.”** Passed October 15th, 2015

Upcoming Council Bluffs Branch Events

Mark Your Calendars!

January 23, 2016

Spencer's at Hilton Garden Inn with cuisine by Chef Glenn Wheeler
California wines with California cuisine.
Producer: David & Debbie Tritsch and Hasan & Michelle Hyder

February 5, 2016

Field Club. Valentine's day dinner and dance with DA the DJ spinning records. Wine theme:
Breaking All the Old Wine Rules.
Producers: Tom & Mary Murnan, Jill Panzer

March 12, 2016

Jackson Street Tavern in the Old Market.
Theme: To Be Announced
Producer: Todd Lemke

April 17, 2016

V. Mertz.
95 Points or Better for all wines!
Producers: Patti & Steve Hipple

May 13, 2016

Happy Hollow Club
Lucky Friday the 13th.
Producers: Stacie Matz and Jill Goldstein

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:

iwfs.councilbluffs@yahoo.com



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The mission of the Council Bluffs Branch of the International Wine and Food Society is to develop a profound understanding and appreciation of both wine and the culinary arts and to enjoy this experience in the camaraderie of friends. Our task is to educate our membership about wine and to develop the skill of matching wine with food. We strive to drink high quality wines and to experience an eclectic array of foods prepared by the area's top chefs.

*The International Wine & Food Society of London, England
Council Bluffs, Iowa Branch - Executive Committee*

President: Tom Murnan

Vice President & Gazette: Stacie Matz

Treasurer/Membership: Diane Forristall

Secretary: Jill Goldstein

Cellar Master: John Fischer & Patti Hipple

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Keep 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.

To access past Gazettes and other features about our Branch, go to the international website following this link: www.iwfs.org/americas/council-bluffs

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