

# The Bluffs Food & Wine *gazette*

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A Taste of Germany

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The International Wine & Food Society  
Council Bluffs Branch

# Zwei



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



## President's Comments

When Jeanette and Tom Schierbrock selected a German theme for their event, no one realized what a challenge it would be to find wines rated 90 or above by a professional wine writer. German Rieslings are, unfortunately, out of fashion just now, and have been so for several years. That is starting to change: they are awesome wines that are quite flexible with food. But locating rated wines was a problem. Enter Steve Hipple to the rescue. Steve knew Mike Bittel from International festival and cruise events. Mike organized the wines for the Rhône River Cruise. He also supplied the wines for our German event from his retail store, Sunset Corners in Miami. Mike had his staff select most of the wines to match the meal, and did a great job. Thanks for quick thinking, Steve!

Jill Panzer is doing our first event in 2017 with a Sunday evening dinner on January 22nd at V. Mertz. She is bringing in a friend of hers from California. Michael Glasby is the founder of Courtier Wines. They are a fine wine merchant and advisory service, similar to a sommelier, focusing on mentorship and access. He will speak at the event about the art of the cellar. See below for more information.

John Fischer writes about wine pairings for holiday dinners. The family is over for Christmas dinner and you serve the traditional baked ham with brown sugar glaze, or turkey with cranberries and sweet potatoes. What is the best type of wine to pull out of your cellar? The wrong choice will not compliment your dinner.

Finally, I salute our Board members for all their hard work. Check out the new photo.

Sault!

*Tom Murnan*



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**"There comes a time in every woman's life when the only thing that helps is a glass of Champagne."**

*-Bette Davis*

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**Front row: Jill Goldstein, founding President John Fischer, Deb Tritsch**

**2nd row: Bob Kossow, Suzanne Kossow, Gary Forristall, Diane Forristall,  
President Tom Murnan, Patti Hipple, Joe Goldstein, Todd Lemke, Steve Hipple.**

**3rd row: Davis Tritsch, Jill Panzer, Stacie Matz**



# A Salute to the Board

by Tom Murnan

I would like to give some kudos to our Board Members. These are the people who volunteer their time so we can present quality food and wine events for the members of the IWFS Council Bluffs Branch. Jill Goldstein takes notes of the Board meetings with husband Joe and Suzanne Kossov as backups. Patti Hipple and John Fischer manage the wine inventory, and Patti does the wine buying. Diane Forristall does the accounting and membership tracking, Bob Kossov manages the web site. John Fischer is a monthly contributor of educational articles to this Gazette. I've cajoled most of them to write an article under the heading A Note from the Board. As the editor, I really appreciate contributions. Stacie Matz is our Vice President and helps inexperienced event producers pick out wines, restaurants and the like. Todd Lemke provides the graphic artist that makes the Gazette look professional. Steve Hipple, Jill Panzer as well as Deb & David Tritsch contribute ideas to the Board meetings. There is a lot of behind the scene, unpaid work going on to ensure that things go smoothly and that we are a dynamic, energetic Branch. Most put on an event, sometimes more than once a year, such as Jill Panzer and the Hipples. Every month this team shows up to our Board meetings and plan, tweak, and organize so that we can fulfill our mission statement:

***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.***

It doesn't hurt that we all bring a great wine to help lubricate the meeting and stimulate creativity!

Thanks everyone for all your help!



# Event Report: A Taste of Germany

by Tom Murnan

Trying different food and wine themes throughout the year is what keeps our events interesting. Jeanette and Tom Schierbrock decided to have a German dinner, something I have not seen since I joined the Branch. They selected Chef Jeremy Buthe, one of the top chefs in Council Bluffs to plan and execute the meal. It was wonderful. No one left the Council Bluffs Country Club hungry that night! I thought I was getting there early, just before 6:00 and wondered why there were so many early birds. Turns out, the event started at 6:00. Memo to self: read your invitation closer! It is not always a 6:30 start time. Thirty diners attended, among them 7 guests. Jeff and Susan Blumel were guests of Jill Panzer, Wendel and Lyn Stuntz were guests of the Schierbrocks, Kathy Wittler brought her son Wil (Don is recovering from knee surgery; we wish him a speedy recovery) and former members Alan and Cordie Fisher stopped by to eat with old friends.

Quaffing was held in a nice corner of the club by the front door. While imbibing wines left over from the Branch cellar, Chef Jeremy had some nice takes on German appetizers. Warm **Foie Gras Wurst** had duck liver added to pork sausage. This was house made. The other sausage was

**Landjäger** and was imported from Germany. Landjäger is a semi-dried, smoked sausage that is popular as a snack food for activities such as hiking or hunting since it deeps well without refrigeration. This was served at temperature. It was used as soldiers' food for that reason and could be boiled along with potatoes for a nice meal. **Laugnbrezel** was also served. We know them as soft pretzels. Again, house made, they were straight from the oven, a bit crisp on the outside and soft and bready on the inside. Three kinds of sauce were provided for dipping. **Horseradish bacon dip**, organic **Old German Mustard**, and sweet **Honey Mustard** made from the same mustard. Finally, we had **Matjes**, or salted, spiced herring. The Chef's take on this ingredient was to put it in a phylo cup with sour cream and chives. Tom S explained that Matjes is a traditional food in northern Germany around Hamburg. Sailors would cure herring in salt and pack it in barrels and use it for long sea voyages. Quite tasty, better than eating plain bread everyday on a long sea voyage. I was impressed with the **Nik Weis Urban Riesling 2014** served for the quaffing. This German wine really brought the best out of the German appetizers, better than the red quaffers.



Our **Erster Enterricht**, or first course, was Schnitzel Three Ways. First, let's define what schnitzel is, since many think it is just veal. Schnitzel is meat that has been pounded thin in a meat tenderizer, coated with flour, dredged in beaten eggs and bread crumbs, and then fried. It can be made of veal, chicken, beef, mutton, turkey, pork or reindeer.

Three different breadings, three different kinds of meat and three different preparations were featured. The most classic was the **Jaegerschnitzel**, or hunter's schnitzel. Pork tenderloin was used with panko bread crumbs. Shiitake and Portobello mushrooms were used in the brown mushroom sauce. **Holsteinerschnitzel** or Holstein schnitzel, was veal with white bread crumbs and a lemon caper butter sauce. Traditionally, a fried egg is placed on top, but the size of the schnitzel was too small, so a hardboiled egg slice was used instead. An anchovy was then placed atop the egg. Finally, a **Ziegeunerschnitzel**, or Gypsy schnitzel, used a breaded chicken thigh. A spicy paprika tomato sauce was placed underneath. Pan fried potatoes, sautéed in butter and onions, formed the base of all three schnitzels.

Our wines for this course was a comparison of a Spätburgunder, or a pinot noir, with the more traditional Riesling. The **2011 Willi Schafer Graacher Himmelreich Riesling Kabinett** had nice yet balanced acidity and was mildly sweet and floral. The **2012 Fredrich Becker "B" Pinor Noir** from the **Pfalz** area was one of the best

German Pinot Noirs I have ever tried, light, elegant, but with good depth of earthy flavor. In my experience, German Spätburgunders can be a little dicey, usually thin and uninspired creatures, but not this wine. Definitely worth searching out. An Omaha wholesaler has brought some bottles in, so ask your retailer if it is still available. Which went better with which schnitzel? A matter of taste mostly, but I thought the Pinot went the best with the Jaegerschnitzel and the Riesling with the other two. But both went well with all the meat.

The **Suppe** (soup) course was named **Zweiblesuppe**. Jeremy told us that it was a kind of take on French Onion Soup in that they both had onion, and both are topped with a crust of bread. Creamy onions and apples were sliced thin and simmered in chicken broth and Riesling. A slice of bread was topped with Gruyere cheese. The oos and ahs were definitely expressing their appreciation on this one. It was soooo **good...comfort** food at its best. This was paired with a wine from the Branch cellar: a **2013 Schafer-Frolich Brockenauer Kabinett**. It had nice acidity and a hint of apples on the palate. It went well with the soup, with its sweet, fruity, appley flavors. The apples seemed to liven up the creamy soup.

The **Spargelsalat**, or asparagus salad, was next. White asparagus, radish, micro greens and tarragon chive dressing made up this dish. Unfortunately, it was a bit out of season for white asparagus, Jeremy explained. He marinated the asparagus in the tarragon chive sauce to hide some of the





bitterness. I thought the asparagus was a bit neutral myself.

The **Hauptkurs**, or main course, was next. This consisted of the classic **Sauerbraten**, or sweet and sour roast beef, except in this case Jeremy used a beef short rib. This was accompanied by **buttered spätzle**, or dumplings, and **rotkohl**, braised red cabbage. Shortribs were marinated in vinegar, and the braising liquid was thickened with ginger snaps. This was served over the buttered spätzle. The braised red cabbage continued the sweet and sour theme. It was all a pretty traditional dish. It was delicious. The only drawback was that we were all getting quite full. But it was too fine a dish to simply throw out, so there was a lot of requests for take home boxes.

The **2011 Willi Schaefer Graacher Domprobst Riesling Spätlese #5** was our wine. The wines were getting progressively sweeter, but it seemed to blend in quite well with the sour and sweetness of the sauce / braising liquid. The wine sweetness married to the sweetness in the dish, while the acidity married into the sour vinegar. A great match.

The **Kase Natürlich**, or Natural Cheese course, was next. A cheese called **Cambozola** was prepared two different ways: hot and cold. Cambozola was invented in 1900 by a German company and is a cow's milk cheese infected by the same mold as Stilton or Roquefort. It is a combination of a French soft ripened triple cream cheese and Italian Gorgonzola. Basically, it is a blue cheese. It

is sometimes marketed as a blue Brie. The hot version was placed in a puff pastry purse and baked, while the cold version was presented on a rye cracker. It was accompanied by a pear slice garnishment, and pear mustard. I found the warm cheese was a bit more tame and less aggressive and pungent than the cold version.

Finally, the Dessert course brought **Bienenstich**, or Bee Sting Cake, so named because the old German bakers would get stung by swarms of bees when bringing out this honeyed cake. It was made with a sweet yeast dough with caramelized honey and almonds on top. When it cooled, Jeremy sliced the middle and put a layer of vanilla pastry cream. It was garnished with a dollop of whipped cream and fresh raspberries. My only quibble was that the cake portion seemed quite dry.

Both the cheese course and the cake were served with one wine, a **2011 Donnhoff Brucke GoldKapsel Riesling Auslese**. This was our sweetest wine of the night, sweeter than the cake. It harmonized well with both cheese and cake.

Many thanks to Tom and Jeanette for their arranging such a delightful dinner. Thanks to the kitchen staff: Dan, the Assistant Head Chef, Head Cook Kaleb and Line Cook Will Ryan. Our wait staff was very attentive as well. Thanks to Roni Ledbetter, chief of staff, and waitresses Stephanie Crisp & Stacie Hermadsen. Most of all, Danke Schon to Executive Chef Jeremy Buthe for designing and executing this truly delightful meal.















## Michael Glasby: The Art of the Cellar

by Jill Panzer

Join us on January 22 at V. Mertz for an evening of fine wine, exceptional food, beautiful ART and a special guest: Michael Glasby. Mr. Glasby is one of the founders of Courtier Wine, a fine wine merchant and advisory service. Courtier is located in Oakland California and specialize in cellar planning and collection management.

Michael once said it took him just three years to become an expert in wine, ten more to realize he wasn't, and then another decade or more to discover the more he knows, the more he knows he doesn't.

He received his BSc in Economics from the University College London. Enrolling in wine classes in 1987, he made the rounds at auctions, tastings and events and joined the Wine & Spirits Education Trust program, completing their Diploma in 1992. In 1989 he took a job at the pioneering British retail chain, Oddbins, which culminated in opening their first Fine Wine Store.

Moving to California in 1994, to explore production, Michael made wine at Justin Vineyards and at Joseph Swan Vineyards in 1994 and 1995. Fortified with that education he returned to retail in 1996. He was in the first class to graduate the UC Davis Winemaking Certificate program in 2006.

So won't you join us, as we appreciate the fine ART of our sellers while exploring the Art of the cellar?

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**"The first obligation of a great wine is to be delicious"**  
*-Eileen Crane, Winemaker, Domaine Carneros*

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## Wine Pairings for Holiday Menus

by John Fischer

The Holidays are a time for tradition; however, let's try jumping out of the Cabernet/Chardonnay box and explore some new and different wine-food matches. We will look at wine pairings for three time-honored holiday meals: traditional turkey dinner, baked glazed ham dinner, and crown roast of beef.

Let us start with a turkey dinner accompanied by all of the classical fixings. Picture in your mind's eye a golden brown turkey stuffed with raisin-nut dressing, cranberry sauce, candied yams, sweet corn casserole, buttered sweet peas, sliced glazed carrots, pickled beets, and a big bowl of creamy mashed potatoes. Finish this off with your mother's celebrated apple pie. Is your mouth watering?

Does any particular taste sensation predominate? It should be glaringly clear that it is sweetness. If you don't remember anything else from this article, tuck this tidbit away in your memory bank: Sweet foods call for sweet wines, but wines with sweetness greater than that of the food. We're not looking for super-sweet dessert styled wines the likes of Sauternes, but wines with a modest degree of sweetness. One wine should immediately come to mind, and that wine is German Riesling.

Sweet wine for a turkey dinner? Are you kidding? What's wrong with the classical duo of Cabernet Sauvignon or Chardonnay? The answer is simple: They are not sweet enough. Granted, alcohol and ripe fruit flavors furnish a dry

wine (a wine with no residual sugar) with a bit of sweetness but often not enough to match with our traditional turkey dinner. If you serve wines lacking sweetness with sweet foods, the foods will rob the full modicum of sweetness from the wine, and the wine will taste unduly tart and appear unbalanced.

I know what you are thinking. Why doesn't the sweetness in the food carry over into the wine? The simple fact is that it doesn't. The reason is that your brain sets up a comparison between wine and food, and the wine loses out. When you sample the food, and then go back to the wine, your brain detects a wide variation between the sweetness in the wine when compared to the food. The end result is that the wine will lack sweetness and appear unduly tart.

Without doubt, Germany makes the best Rieslings in the world. Moreover, they come in gradations of sweetness. Wines labeled Kabinett generally have the least amount of sweetness, Spätlese has a little more, and Auslese has the greatest amount of sweetness of the three. Wines labeled Trockenbeerenauslese, Beerenauslese, and Eiswein are dessert wines and would be unsuitable for our purposes.

Either Kabinett or Spätlese would be appropriate for a traditional turkey dinner; furthermore, Auslese would work wonderfully with the apple pie. If you have a mindset for red wine, I would suggest a mature Pinot Noir, as it has a modicum of apparent sweetness and its medium body fits





with the weight of the meal; nevertheless, that would not be my first choice.

Sweetness and tartness are dominant flavor supporting taste sensations; both of which are found in abundance in German Rieslings. This is especially the case for the style of Rieslings from the Mosel valley. These are light and have a classic sweet and tart taste. Although it is best to match the weight of the food to that of the wine, light-bodied wines, the likes of German Rieslings, can be paired to foods of any weight. In contrast, full-bodied wines such as Cabernet Sauvignon should only be matched to big, rich, full-bodied dishes.

Let's take a look at a traditional baked ham dinner. Baked ham topped with a fruity brown sugar glaze is often served with such accompaniments as butternut squash, boiled potatoes, and sweet and sour cabbage. My mother decorated her glazed ham with cherries and pineapple slices each affixed to the surface of the ham with toothpicks. I think you can see the same domination of the fruity-sweet-tart taste sensation in this meal as with the turkey dinner. In addition the salty nature of ham calls for a tart wine. Salt has an aggressive nature and acts in a fashion similar to acidity. This leads us to another tidbit to remember: Always keep the tartness of the wine greater than that of the food. The sweetness and refreshing tartness of a Riesling Kabinett is the perfect match for our holiday ham dinner.

Bring on the beef! A crown roast of beef with rich gravy served with Yorkshire pudding would be a classic Christmas dinner. This dish calls for a rich and sophisticated red wine such as Cabernet Sauvignon, Syrah or Bordeaux. White wines do not typically work with beef dishes regardless of their weight (but there are exceptions). There is no jumping out of the box here. Big hearty dishes call for similar styled wines, and in the case of beef, it is red wine. My choice would be a rich, full-bodied California Cabernet Sauvignon or robust Bordeaux, such as one from Pauillac.

Remember, a great wine-food match can turn an ordinary meal into a festive occasion. Happy Holidays!



## Upcoming Council Bluffs Branch Events

Mark Your Calendars!



**January 22, 2017**

V. Mertz

Theme: The Art of the Cellar with guest host Mike Glasby of Courtier Wines

Producers: Jill Panzer and Mike Glasby



**February 12, 2017**

Omaha Field Club

Theme: Amador County wines featuring great Zins and Rhone Varietals

Dance to the music of the 60's-80's with DA the DJ, Dennis Aliano

Producers: Mary & Tom Murnan

### 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](mailto:iwfs.councilbluffs@yahoo.com)



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*The International Wine & Food Society of London, England  
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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](http://www.iwfs.org/americas/council-bluffs)**

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