

JANUARY 2019

The Bluffs Food & Wine gazette



EVENT REPORT:

*85th Anniversary Celebration
of the Founding of the
International Wine and
Food Society by the
Council Bluffs Branch*

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



PRESIDENT'S COMMENTS

NO MATTER
How Badly Life Treated You Last Year...
Just Walk Tall With Your Head Held High
THIS is a Brand New Year Baby!



HAPPY NEW YEAR

Happy New Years to everyone, and hope to see you soon!
Cheers, 🍷

Joe Goldstein



EDITOR'S

CORNER

By the time this Gazette goes to press, our entry into the IWFS international 85th Anniversary Contest will have long been submitted. The submittal deadline is January 9th. Wish our Branch luck to win the £500 prize money. But luck has little to do with it. Many calculated touches were made to enhance our chances. I think one of our most significant features was playing the sound of founder André Simon's voice for our attendees. Most of our guests had never heard André Simon's French accented English before. Another was the commemorative eight page brochure that our *Omaha Magazine* graphic artist, Mady Besch, designed. You may have noticed the black and white cover photo. It would have been anachronistic to use color film as color did not exist in photography until 1935. Read the event report for the full scope of our competition entry.

Sam Zaccone was our chef for the 85th Anniversary event at Le Bouillon. I thought his rendition of the Roasted Partridge and Cabbage, done in an Alsatian style, was my favorite course of the evening. I asked him for the recipe. Check it out within.

We begin our series on the Québec Great Weekend which took place between September 26th and 29th of 2018. Québec is a gorgeous city, the only walled city in North America above Mexico. The crowning jewel is the Hotel Frontenac, situated high in the towering hill of the city. The site was chosen by the French for its excellent natural defensive fortifications. That did not prevent the English from defeating the French on 13 September 1759 on the Plains of Abraham right outside the walls of the city. After the battle, France ceded Canada to the English at the Treaty of Paris. Today, Québec is still a bilingual city, where French is the prominent language. Connie and Gary Martin start the series out with this issue.

If you want to examine the photos of an event before it comes out in the Gazette, go to our web site at IWFS.org, and click on The Bluffs Food & Wine Gazette & Photos. Bob Kossow faithfully posts the photos and maintains our website. 🍷

Tom Murnan



**“THE DIFFERENCE BETWEEN
THE ALMOST RIGHT WORK
AND THE RIGHT WORD IS
REALLY A LARGE MATTER—
IT'S THE DIFFERENCE
BETWEEN THE LIGHTNING
BUG AND THE LIGHTNING.”**

—MARK TWAIN



EVENT REPORT:

85TH ANNIVERSARY CELEBRATION OF THE FOUNDING OF THE INTERNATIONAL WINE AND FOOD SOCIETY BY THE COUNCIL BLUFFS BRANCH

Story & Photos by Tom Murnan



The IWFS Council of Management threw down the gauntlet, and the Council Bluffs Branch picked it up. In the summer of 2018 they announced there would be an international contest among the three zones of the Society: Americas, Europe Africa, and Asian Pacific. Which Branch would put on the best anniversary event to celebrate the Society's 85th birthday? The prize was to be £500, or about \$641.50. The judging criteria up for consideration were: Invitation Design; Theme/Costume for the event; Menu; Venue; Table Decoration; and Photographs of the event. Your event host and scribe immediately sprung into action. The following considerations were designed to win the contest.

Theme I secured Jill Panzer as our director of decoration. Jill is unrivaled in her ability to decorate for a theme. But things were a bit Spartan in 1933 England. The Great Depression had gripped most of the world, money was tight, and extravagance was reined in. Founder André Simon had just been fired from being the English importer of Champagne Pommery, and was about to discard wine as an occupation when the Madeira Wine Association hired him to revive lagging sales of Madeira in Britain. His second Wine & Food Society

(W&FS) event (it wasn't International at the time) was a Madeira tasting. But the first event was a dinner featuring all Alsatian wines. He chose just Riesling and Gewürztraminer. My idea for a theme was to combine both the first and second events of the fledging W&FS into one, and to pour a vintage Madeira from as close to the 1933 first event that I could find. Luckily, I was able to procure a 1932 D'Oliverias Verdelho, which was as close as I could come with commercially available Madeira.

English cuisine was in the doldrums, one of the reasons for the founding of the W&FS in the first place. So the 1933 menu featured an all French selection of dishes and wine.

Photography Since there was no color film in 1933, to shoot our event in color would be anachronistic. Only black and white photos were taken.

Attire Members were encouraged to wear attire familiar with the 1930's. The ladies found long dresses with draping accessories, while the many of the men wore either white tie and tails or black tie and tuxedo. There were several authentic top hats, and one vintage long double breasted tuxedo coat made of heavy black wool.

1933 Menu and carte des vines
November 14, 1933,
Café Royal, London

MENU

Le Hors d'Oeuvre Alsacien
La Perdrix aux Choux
Le Fromage de Munster
Le Gougloff de Colmar
Compote de Mirabelles

WINES

Dopff's Reserve Riesling 1929
Dopff's Gewürztraminer 1929
Dopff's Grande Reserve Traminer 1928

2018 Menu and Wines Keeping with the original, but adding modern twists to the Alsatian food theme, Chef Paul Kulik came up with an au courant theme using the original ingredients as the guide. For example, we had several courses with two wines instead of (probably) just one originally. Our menu also had six items, instead of the original five, so Paul inserted a **Crayfish Soup** with a 2016 Emile Beyer Pinot Gris Tradition, using a different grape variety, Pinot Gris, than used in 1933. He also combined Munster and Gougloff into one course, and added Roasted Venison.

Appetizers The original menu did not spell out what exactly was the hors

d'Oeuvre. (André Simon in a later writing would advise us that you do not use the plural for hors d'Oeuvre. It is not Les hors d'Oeuvres, rather Le hors d'Oeuvre. (I am so used to writing it in the plural that this will be one habit that will be hard for me to break.) Starting us out at the bar area of Le Bouillon were Tart Flambé; Foie Gras Tartine; and Sausage and Mustard on Pretzel. In an acknowledgement of André's days as importer of Pommery Champagne, Pommery Brut Royal NV was poured, along with 2015 Trimbach Gewürztraminer, to follow the original Riesling / Gewürztraminer wine theme. Modern wine glasses were not used to better re-create the 1933 ambience. Instead, we served the Champagne out of old fashioned coupes. All the other wine glasses used were what we today would call clunker glasses. No anachronistic Riedel elegant balloon glasses were allowed. Four large silver candelabras graced the bar, along with 13 red roses surrounded by baby's breath.

The **Roasted Partridge with Cabbage and Bacon** was inspired by the 1933 menu, with a 2015 Trimbach Riesling Alsace wine. But then we added a red wine, since Alsace makes Pinot Noir: a 2015 Kuentz-Bas Pinot Noir Alsace.

A modern feast would have two protein courses, so **Roasted Venison, Mirepoix, Chestnut, Mushroom, and Demi Glace** was added. 21st century members would find all white wine a bit taxing on their patience, not to mention palates, so we felt that a few Rhône wines would work with the venison. Again, two wines were selected, albeit not part of the 1933 menu theme: the 2010 Domaine Saint Siffrein Châteauneuf-du-Pape and a 2015 Paul Jaboulet Aîné "Domaine de Thalabert" Crozes-Hermitage.

Kouglof and Munster, Raisin, Frisée and Kirsch was selected by the Chef as a nod to the Gougloff de Colmar. While spelled differently, it is essentially the same dish. 2016 Domaine Weinbach Altenbourg Pinot Gris Alsace was selected as a Pinot Gris was felt to match the dish quite well. A wonderful piece of Munster cheese, with a soft center, was placed on our plates.

Cheese Tart with Plum was a take-off of the original Fromage de Munster, with the cheese put into the dessert tart. Two slices of Mirabelle, or plum accompanied the two bite sized tarts was a nod to the Compote de Mirabelles. ▶







◀ 2012 Willm Gewürztraminer Vendange Tardive Cuvée Emile represented a sweet style of Alsatian wine.

All ingredients used in the 1933 menu were used in this modern rendition.

André Simon 90th Birthday Recording Moving on to table, we were all seated. I had designed a special anniversary booklet for all attendees, which included a painting of André Simon, and a photo of Co-Founder AJA Symons. In my research, I stumbled on a reference that André had made a recording in 1970 for future members of the Society. Knowing that I myself had only heard his voice on a one minute promo found on the IWFS web site, and knowing the original was a lot longer, I reached out to John Danza, former Board of Governors Americas Director, for help. John's passion is being a book collector. He has a great collection of IWFS publications. If anyone would have the original recording it would be John. He was able to get me an electronic copy of the 5 minute recording of André's message. I was a member of IWFS since 2008, and only recently heard the sound of André's French accented English. So I knew this would be an especially nice treat for our members, to hear the sound of our founder's voice. Members could follow his speech in the booklet. Many thanks to Todd Lemke, and especially graphic artist Mady Besch, and Omaha Publications for an outstanding job on the booklet.

Sit Down Tasting We moved on to the tasting after the Simon greeting. We almost never do sit down tastings for the CB Branch, so I thought this omission must be rectified. Madeira is an almost immortal wine, and our members deserve to learn about it. Out of fashion for over a century, Madeira is finally becoming re-discovered by the world. You can still buy an 1850 from D'Oliveiras, but these antiquities are a finite product and availability is rapidly dwindling. The price has risen accordingly, and the older wines are no longer the bargain they used to be. But, Vinhos Barbeito has aligned with The Rare Wine Company to offer quality Madeira at a moderate price, in the \$50.00 range. Named the Historic

Series, after American cities involved with the Madeira trade, we tasted the four primary styles: Sercial, Verdelho, Boal and Malvasia (or Malmsey). The pièce de résistance was the 1932 D'Oliveiras Verdelho. Wine commentary was supplied by your humble scribe.

Le Dîner Our modern rendition of André Simon's 1933 dinner followed. In consideration of the economic times of Great Depression England, Jill Panzer came up with simple but elegant table decorations: white candles in silver candleholders surrounded by baby's breath flowers, which matched the white table cloth. The white napkins were surrounded by a black ribbon "napkin ring" with a diamond holding the ribbon ends.

The **Crayfish Soup** was a favorite of many. Not too rich with too much heavy cream, the deep seafood flavors were complimented by three crayfish in the middle of the bowl. The 2016 Emile Beyer Pinot Gris Tradition was a great match which helped to neutralize the salt in the soup.

My favorite was the outstanding **Roasted Partridge**. Chef Sam Zacone added several touches to keep with the Alsatian theme. A Bacon Reduction with mirepoix under the bird added that Germanic touch Alsace cuisine is known for. But Caraway seed in the cabbage played a key role in spiciness. Sam agreed to provide us with the recipe. The 2015 Trimbach Riesling was the perfect wine match, while the Kuentz-Bas Pinot Noir Alsace was a little like kissing your sister...it really didn't ignite any gastronomic love.

Our **Roasted Venison, Mirepoix, Chestnut, Mushroom and Demi Glace** was not on the original 1933 menu, but we wanted some red wines to highlight the game. The Rhône wines were just the ticket. The farm raised venison was medium rare and not at all gamy. Six kinds of mushrooms were used: oyster, pink, blue, yellow as well as maitake brown and white. A Spanish black radish puree with chestnut slices sat beneath the meat. The 2015 Paul Jaboulet Aîné Croze Hermitage Thalabert was the more structured of our red pair, under-

standable since it is a Syrah wine. It had a great affinity to the game. The 2010 Domaine Saint Sifferein Châteauneuf-du-Pape was softer.

Kouglof and Munster, Raisin, Frisée, Kirsch followed. The word Kouglof has many spellings, including Gougloff in the 1933 first event, Kugelhopf, etc. Kouglof is an Alsatian (also Germanic and middle European) yeast based cake with raisins, almonds and Kirsch, that is not too sweet. Our Munster came from Shadow Brook farms and was a Gislande soft ripened washed-rind goat cheese. Traditionally, it is made from cow's milk. Washed-rind cheeses are soft in character and ripen inwards. Our Munster had a soft center with slightly harder walls. The cake was slightly dry, but the 2016 Domaine Weinbach Altenbourg Pinot Gris was an excellent match.

We finished with **Cheese Tart with Plum**. Two small pastry shells held the tart, accompanied by two slices of fresh Mirabelle Plum. The tart was creamy with a touch of acidity. Although not as sweet as Alsatian wines get (that would be Selection de Grains Nobles), we had the next lower category: Vendange Tardive, or late harvest. The Willm Gewürztraminer Vendange Tardive Cuvée Emile nicely filled the dessert wine bill, with a touch of peach, passion fruit and blood orange.

With all our bases covered for a 21st Century rendition of the 1933 original, I submitted our event to the IWFS international committee who will do the judging. Many thanks to Executive Chef and Owner Paul Kulik, along with the help of Chef Sam Zacone, for crafting an excellent meal that will put us in the running for the contest. Thanks also to Alex Nelson who managed the wine service and figured out how to play our André Simon recording on the sound system. Thanks as well to Jill Panzer for the decorating and seating assignments. 🍷





CHEF SAM ZACCONONE'S WHOLE-ROASTED PARTRIDGE WITH CABBAGE AND BACON

Servings: 2

Ingredients:

1 Fresh Partridge
¼ C Salt
¼ C Sugar
1 Qt Water
Fresh Thyme & Rosemary
6 cloves Garlic
Dried Herbs de Provence
Salt and Pepper

For the bacon jam:

1-pound Bacon (chopped)
½ Onion (fine diced)
¼ c Brown Sugar
1 Qt Chicken Stock
Salt and Pepper

For the cabbage:

1 Head Cabbage (thin sliced)
½ Onion (medium diced)
2 Carrots (peeled / medium diced)
½ t Caraway Seed
2 t Oil
Salt and Pepper

Assembly

- i. Make a brine by dissolving salt and sugar in warm water. Cool.
- ii. Place whole partridge in brine for 4-12 hours.
- iii. Remove bird from liquid, place on rack, and rest until dry.
- iv. Start the bacon jam by sautéing onions and bacon on low heat.
- v. Once bacon has rendered most of its fat without browning, add brown sugar and cook for two minutes.
- vi. Add stock to bacon mixture in four equal parts allowing it to cook down in to a syrup before adding next part.
- vii. Once desired thickness is reached, puree, season with salt and pepper, and cool.
- viii. Prepare the Partridge by coating with a small amount of oil then seasoning with salt, pepper, and herbs de Provence. On a cookie sheet, create a bed of fresh herbs and garlic, top with seasoned Partridge.
- ix. Roast bird first at 400 degrees for five minutes, then drop the temperature to 350° until fully cooked (about 15-20 minutes)
- x. On medium heat sauté onions and carrots in oil until onions are translucent. Turn heat to high and add cabbage and caraway seed cook until desired tenderness. Season with salt and pepper.

IWFS QUÉBEC GREAT WEEKEND

*Wednesday 9-28-2018:
Meet & Greet*

Story by Connie and Gary Martin

With anticipation, we made our way to Québec City, Québec and Le Château Frontenac for an extended weekend full of great food, fabulous wine and wonderful friends. With beginnings as a stopover hotel for Canadian Pacific Railway passengers, Le Château Frontenac has become a true-life castle occupying the highest promontory in Québec City which offer spectacular 360 degree views of the city and the Saint Lawrence river. Celebrating its 125th anniversary, Le Château Frontenac was designed by architect Bruce Price (father of Emily Post) drawing upon elements of Middle Ages and Renaissance design styles. Surrounding Le Château Frontenac is the walled old city of Québec City which has been designated a UNESCO world heritage treasure. Old Québec City embodies a European atmosphere with a truly Canadian flair.

The Opening “Meet and Greet” Reception began with the special treat of Le Château Frontenac: Taittinger Cuvée 125th Anniversary Champagne, a special vintage made especially pro-

duced for the 125th Anniversary of Le Château Frontenac. The Reception offered an assortment of canapes and fish/shrimp ceviche to pair with the Champagne. The Reception continued with a move to the Cellar of the Château for dinner. The Cellar of the Château, which had served in the past as a retail wine and spirits venue, was recently remodeled to be reminiscent of a fine historic wine cellar.

Beginning with a cold appetizer, a St. Lawrence River Smoked Black Sturgeon was paired with a 2013 Meursault Maison Louis Jadot (WE – 94). The Meursault Maison Louis Jadot was a rich full-bodied wine, traditionally vinified in oak to yield a well structured cuvee which balances firmness with ripe fruit flavors. Notes of oak and vanilla in the bouquet are confirmed on the palate and carry into a sustained finish. The Meursault Maison Louis Jadot was a perfect choice with a fish entrée.

A warm appetizer consisted of a wonderful Duck Confit press in Morel Juice. This duck course was served with 2002 Nuits-Saint-Georges, 1er cru, Les Pruliers, Domaine Taupenot-Merme (WS -94). “Les Pruliers” is a family owned organic winery of just over one acre (about half

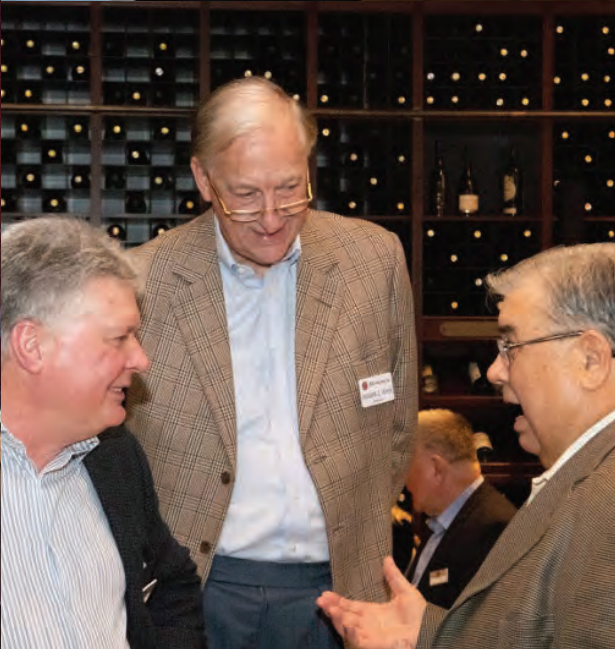
a hectare) of 45-year-old vines in clay/limestone marl. Naturally, all grapes are harvested by hand. In the winery, fermentation initiates via ambient yeasts and the wine undergoes a gentle upbringing to create the purest expression of fruit. The wine ages on its lees for 12-15 months in 30% New French oak, and racking is avoided. Afterwards, the wine is gently transferred into steel tanks for an additional three months and finally bottled without fining or filtration. “Les Pruliers” exhibits a concentrated dark ruby red with light garnet hues along the rim. The nose radiates perfumed notes of wild cherry, strawberry, and black raspberry, followed by savory components of purple flowers, dried mushroom, forest floor, and an echo of dried meat. There is an underlying mix of spice, herbs, and subtle smoke that rounds out the pure and amply ripe fruits, but nothing here is overpowering; the wine’s balance is impeccable. A perfect complement to this duck course.

The main course offered a Black Angus Canadian Beef Filet paired superbly with a Château Bel-Air Marquis d’Algre, 2000 Margaux, Cru Bourgeois (WA – 97). ▶



◀ Margaux is an important appellation in the Haut-Médoc district of Bordeaux, southwestern France. Located 25 kilometers (15 miles) north of the city of Bordeaux, the appellation is famous for producing supple, perfumed wines, predominantly from Cabernet Sauvignon. The distinctive flavors and textures of Margaux wines are often attributed to the local soils. In Margaux, the soils have a high gravel content which leads to excellent drainage and a low level of nutrients. Vines grow well in poor, loose, free-draining soil; the poorer the soil, the deeper the vines must go to find water and nourishment. This makes them physically stronger and also allows them to reflect the specific characteristics of the deeper soils. The grapes used in the Château Bel-Air Marquis d'Algre, 2000 Margaux, Cru Bourgeois are Cabernet Sauvignon, Cabernet Franc, Merlot, and Petit Verdot. Recommended pairings with the 2000 Margaux are beef, lamb, deer, venison and poultry dishes.

Dessert began with the offering of a local ice wine, Neige Apple Ice Wine 2016 Cuvée Exclusive Fairmont from Hemmingford Winery (WA - 91). This Neige Apple Ice Wine (neige means snow) is made from apples harvested in the fall and pressed at Christmas time. Their juice is then kept outside in the freezing winter cold, in order to naturally separate the sugar from the water through the process known as **cryo-concentration**. This is the way the precious syrup is obtained, which slowly ferments over a period of 6 to 7 months. The color is a golden yellow with light reflections. On the nose, it is pure and clean, the aroma of freshly-picked ripe apple with striking intensity. On the palate, it's a crisp, flavorful attack with a perfect balance of sugar and acidity. The Ice Wine paired well with a dessert of white chocolate, sea buckthorn and a fir tree shoot. The sea buckthorn is a yellow to orange berry grown on bushes in cooler climates with a sweet, fresh taste which provided a contrast to the white chocolate. Sea buckthorn berries are rich in antioxidants and oil from the berries has a variety of medicinal uses. Such a nice finish to a wonderful evening. 🍷



UPCOMING COUNCIL BLUFFS BRANCH EVENTS

Mark Your Calendars!

JAN.
05



SPENCER'S FOR STEAKS & CHOPS

Theme: A Winter Hearty Dinner

Producers: Kossows



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: ivfs.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

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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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