

# *The Bluffs* **Food & Wine** *gazette*

MARCH 2018



## **EVENT REPORT:**

End Prohibition

Prohibition: The XVIII Amendment  
to the US Constitution

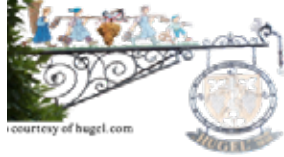
## **INSIDE**

**IWFS BALTIMORE GREAT WINE WEEKEND**

- Grand Burgundian Dinner Friday 10/13/2017
- Edgar Allen Poe: Baltimore's Most Famous Son



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



## President's Comments

Well January is off to a great start. Special thanks go out to the Lemke's and the Koester's for a fabulous Speakeasy event. The food, and the wine were outstanding, plus it was fun to see everyone's attempt at 20's fashion.

Also pretty sure it had to have been Todd's idea to have naked mannequins displayed throughout the venue!

The board will be working on numerous ideas, and issues over the next couple of months. It is my plan to send a letter or a State of the Club address to everyone in order for everyone who is interested to see where the club stands, and what our vision is. I hope this will create an avenue for you to bring new and fresh ideas to the board.

As far as events go, the calendar is filling up quickly. It looks like only a few openings remain for this year. I believe June, July, and August are available. If you have any great ideas, or want to partner up on planning an event, please let your favorite board member know.

Cheers,

*Joe Goldstein*

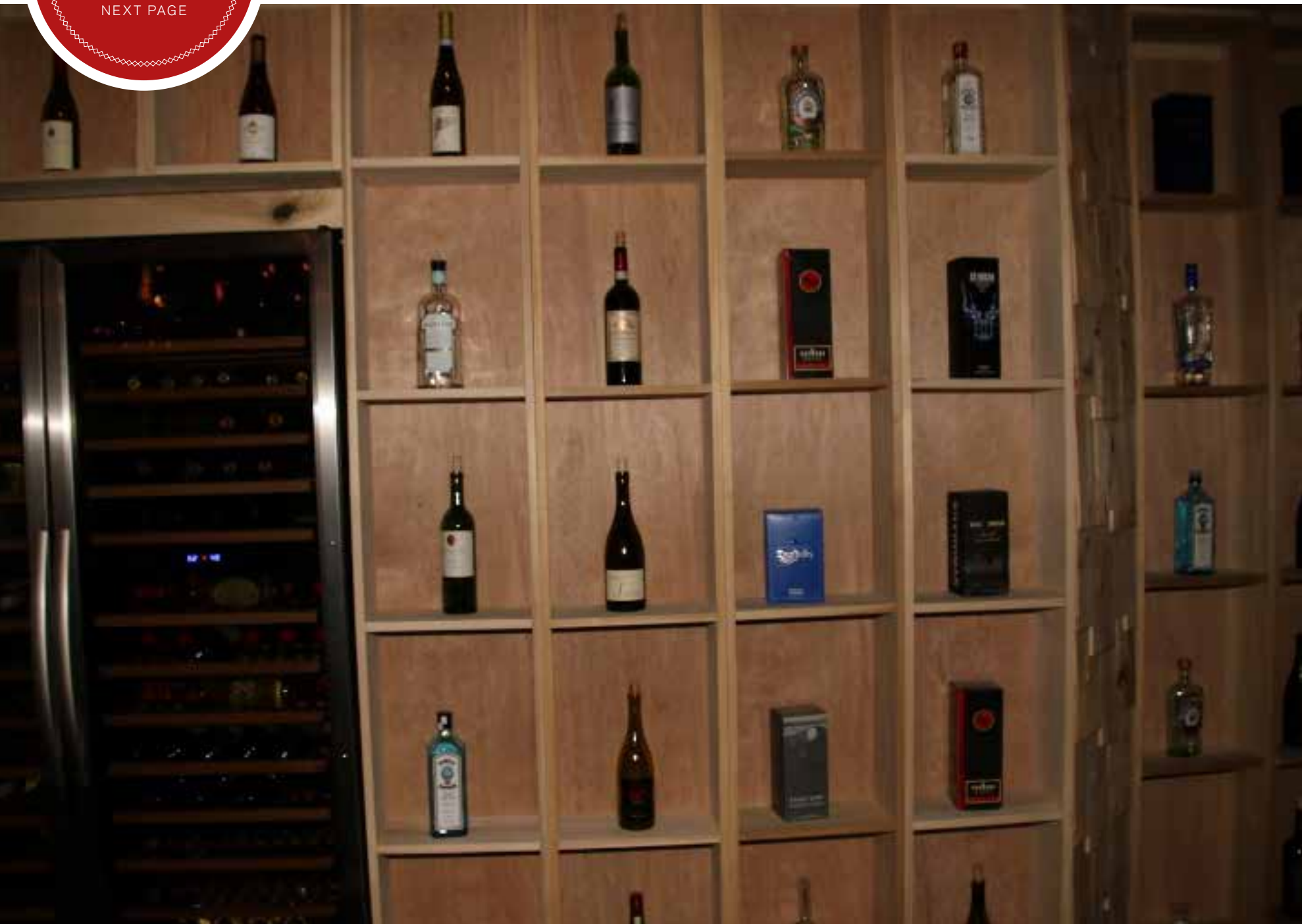
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**"What wine goes with Captain Crunch?"**

*-George Carlin*

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## Editor's Corner

**We didn't have to give** a password to get into our speakeasy on 1510 Cuming Street, and from the noise level no one was speaking quietly, but we had an unusual event with a 1920's to 1930's theme to **End Prohibition**. To that end, many members dressed in costume to reflect the late 1920's and early 1930's. Feather boas, (toy) guns, Flapper feathered head ware, pin striped suits, fedoras, long cigarette holders and at least one violin case (to hide a Tommy gun?) were all indications that our group enjoys costuming up to support a theme. Check out the event report for more information and a review of the dinner.



Prohibition was a train wreck of a law, making criminals out of ordinary citizens, defying human nature, and trying to legislate sobriety. Those of the criminal bent were drawn to the huge amounts of money that could be made from the illegal selling of alcohol. Other nations were laughing at us as they legally enjoyed their alcohol 12 miles out from our shores or across the border. Read about the **18th Amendment**, what it did to the country, and some of the lingo developed then that is still present to this day.

Our **IWFS Baltimore Great Weekend** series continues with the Friday the 13th **Grand Burgundian Dinner** held at the Four Seasons Hotel. What a treat to have a lineup of all Grand Cru Burgundies. **Maison Louis Latour** provided the wines, both Chardonnays and Pinot Noirs. I have to say chef **Tulsi Giri** did a remarkable job of pairing his cuisine to the subtleties of some of the greatest wines in Burgundy. **Monsieur Louis-Fabrice**, the Managing Director of Maison Louis Latour since 1999, flew in from France to speak of his wines and their terroir. The hotel provided a sommelier to direct the wine service. This was strictly a top drawer, elegant event. Check out the details.

One of the things tourists can do in Baltimore is visit **Edgar Allen Poe's** residence and grave. In an uncomfortable part of town, it none the less is an interesting part of the city's history. Poe was one of America's first professional writers and started the horror genre of fiction.

*Tom Murnan*

**"For those of you who have already failed your New Year's resolution, like I have, there is always the Chinese New Year to try again."**

*-THOMASPANKONIN*

Cover Photo: Cover photo: Edgar Allen Poe home in Baltimore, MD. Photo by Jill Panzer

# EVENT REPORT

## END PROHIBITION

Written By Tom Murnan | Photos by Tom Murnan

**I T IS INTERESTING THAT** on January 17th, three days before our End Prohibition event, the country celebrated National Bootleggers Day, which is also the birthday of Al Capone and the establishment of Templeton Rye. But tonight we were protesting the continuing burden of National Prohibition (which wasn't ended until December 5, 1933) by having a wine dinner! Good thing it's legal now. Our event chairs, **Todd Lemke** and **Susan & Jim Koesters** selected a fun theme, and many participants came in costume as either flappers or bootleggers. I haven't seen that many long and elegant cigarette holders and feathered head ware except in old photos. Thirty five signed up including five guests and three no-shows. Our venue was The Downtown Club, on the edge of the Omaha Design Center, which has a long and narrow room nicknamed the Speak Easy room. Todd knew **Sam Nasr**, a long time restaurant fixture, and Sam paired up with well known **Chef Lionel Havé** to prepare our feast. Virtually all the wines came from the Branch cellar.

We all checked out the costumes and got reacquainted in the bar area. A beautifully presented assortment of appetizers were set out under candle light. We were treated to **Shrimp Cerveche** presented on porcelain Chinese spoons, with each spoon having a French fry rising above the spoon's contents. There was also **Pulled Pork** topped with bacon, onion and maple marmalade; **Pepper Jam with Goat Cheese and Pesto**; **pita chips**; domestic and imported cheeses; assorted charcuterie meats with pickled green beans and olives; and one of their signature appetizers, Egg Plant and Pomegranate **Bruschetta with Garlic Yogurt** on top. All was very elegant providing many different tastes. Our quaffing wines included the excellent non-vintage **Roederer Estate Brut**, served in old fashioned coupes instead of the modern preferred flutes. Reds included the **2013 Mason l'Envoye Morgan**, a Beaujolais, and the **2013 Château Puech-Haut Prestige**.

With some fanfare, we were ushered to a paneled corner of the room which had numerous shelves of wine and liquor. But low and behold, there was a door behind that wall, which Sam

opened to reveal our Speak Easy room. It reminded me of those barrel aging rooms where wineries will sometimes have wine dinners, only there were no barrels. It had the further advantage of blocking the sound of the adjacent large room's wedding music which could be on the loud side at times. A long and elegant table was set with a plethora of glasses, which were aglow from the candles. The lighting, then was on the dark side, mostly candle lit.

President **Joe Goldstein** started us off with some opening remarks. Then in a surprise move, national Director Stephen Hipple presented **Diane Forristall** with the **Americas Gold Medal** for her long time work of serving as treasurer and membership director. She already had the Silver medal since 2013. Diane does so much work for our Branch and keeps us all on track. She surely deserved the recognition. Thank You Diane, from all of us.

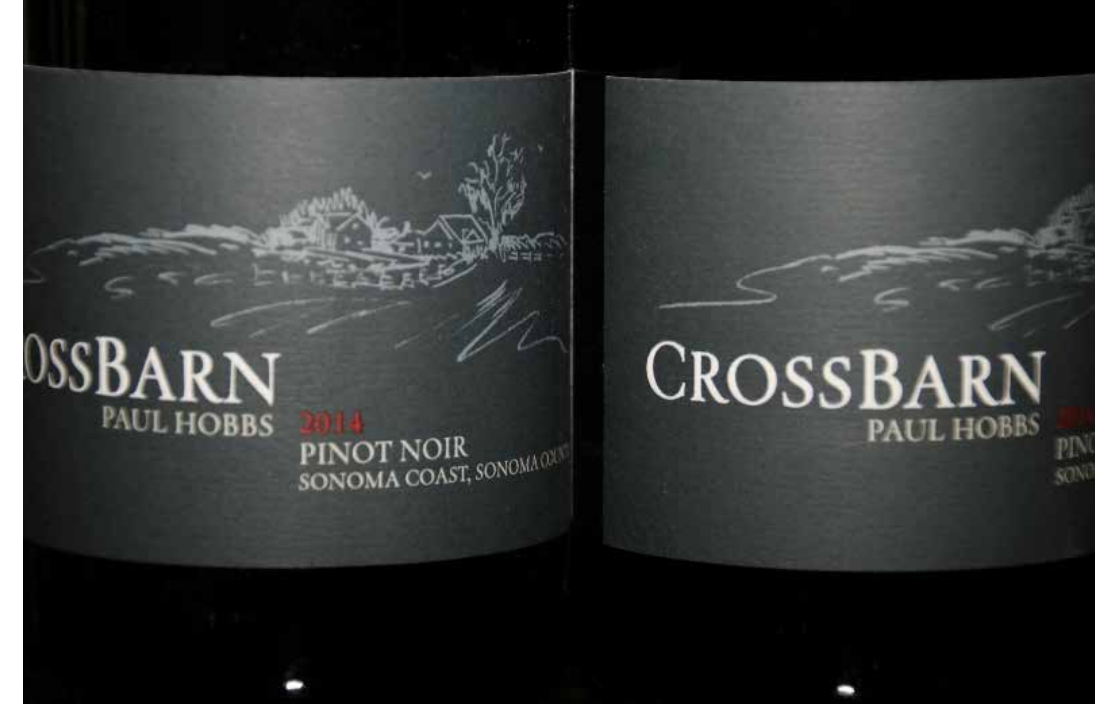
No one had informed the chef that we were going to be delayed because the **Seafood Course** had been brought out just before our meeting and award ceremony. This had the unfortunate effect of letting the dish cool down. It was, nevertheless, a tasty experience. A **Saint James Sea Scallop** crowned a French flaky biscuit, which was presented like a small sandwich with shredded **Smoked Crab Mornay** in the middle. This presided over a pool of **Cauliflower Velouté**. For a contrast, **Pork Belly Lardon** cubes were strewn around in the sauce. The biscuit tasted like puff pastry, but was a bit more dense. I did not detect any cauliflower flavor in the sauce. We had two wines to compare. The **2014 Beringer Private Reserve Chardonnay** was immediately recognizable by its oaky, buttery style. The **2014 Château Carbonnieux Blanc**, a white Bordeaux with 60% Sauvignon Blanc, 38% Semillon, and 2% Muscadelle, was minerally, dry and elegant. I gave the nod to the French wine because I thought the oak in the Beringer was a bit intrusive, although with a lot of breathing, it seemed to subside and blend into the rest of the wine. Our **Land Course** consisted of **Black Angus Filet**, **Mushroom Duxelles Gnocchi**, **Parsnip Purée** and **Peppercorn Sauce**. A rather large filet adorned our plates and was quite tender.

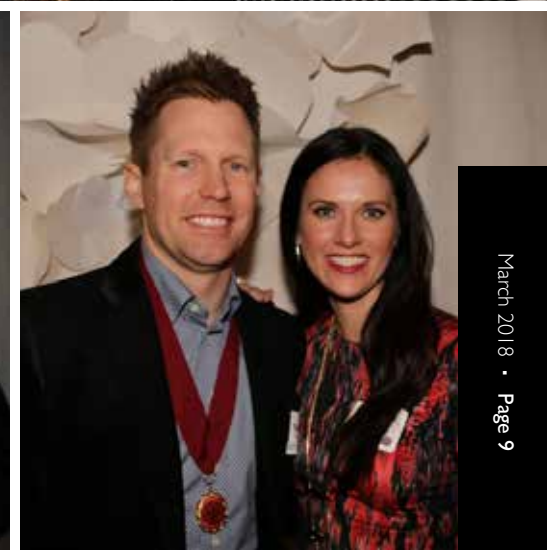
I would have loved to have a salt shaker nearby to add just a bit and bring out more of the beefy goodness. Duxelles means that the mushrooms were finely chopped, but I did not see any hint of them visually in the dumplings, nor was there any mushroom flavor. They were good, though, but more like an ordinary gnocchi. I always enjoy **parsnip purée** as a nice alternative to potatoes. The purée was nicely sweet with the flavor essence of that root vegetable. The sauce was a great accompaniment to our two red wines. We compared the **2013 Raymond Cabernet** to a **2010 Heartland Directors Cut**. The cab was smooth, well balanced and fruity, with a lighter ruby color than the darker Syrah. With the Directors Cut, the tannins were immediately noticed, even though it was the older of the two. Structured and a bit tough, it could have easily aged for another four or five years. Both wines went well with the dish.

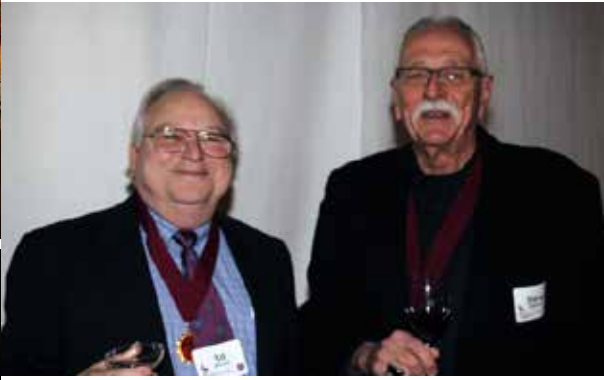
The **Salad Course** was a **Beet Carpaccio**, **Pickled Root Vegetable**, **Soft Boiled Egg**, **Goat Cheese Crouton** and **Watercress Pesto**. The beet component added an earthiness that I enjoyed. It wasn't the beet that was Carpaccio, or raw, but a piece of beef, that was a nice addition and added complexity. Again, a pinch of salt would have helped the beef in my estimation. The goat cheese crouton seemed deep fat fried and contributed an earthy, cheesy component, while the soft boiled runny egg yolk acted like a rich, umami sauce. The only thing that didn't seem to work was the pickled veges, which might have been OK if there was no wine, but it completely fought the wonderful **2014 Paul Hobbs "Cross Barn" Sonoma Pinot Noir**. A Pinot with this salad was a stroke of genius (thanks Patti), but the vinegar fought it all the way. Perhaps the most user friendly red tonight, it was rich in raspberry, blueberry and strawberry flavors.

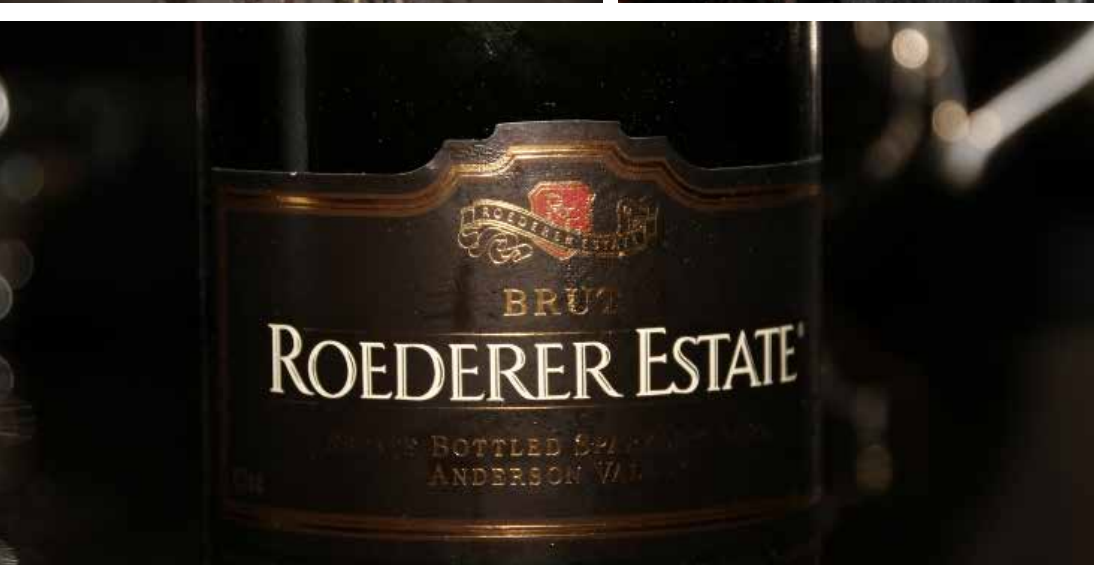
We ended with the **Sweet Course**, a **Butterscotch Pot de Crème**, **Chocolate Pudding** and **Bourbon Crème Anglaise** nicely presented in a martini glass. You could feel and taste the butterscotch morsels in the chocolate pudding. The **1927 Alvear Pedro Ximinez Solara Sherry** was just the thing for chocolate and butterscotch. Intensely sweet, it tasted of raisins, prunes and spices. 1927 is the year that the solera was started. A Sherry solera methodically adds new wine to the old on a yearly basis, so that 90 years later, we probably just have a thimble full of the original wine left.

Many thanks to our event producers Todd, Susan and Jim for this creative event. Thanks as well to **Sam Nasr** and **Chef Lionel Havé**, who with the entire staff, gave us a feast on par with the richest bootleggers of the Prohibition era.













# PROHIBITION:

## THE XVIII AMENDMENT TO THE US CONSTITUTION

Written by Tom Murnan

**PROHIBITION BEGAN ON JANUARY 16, 1920**, when the **Eighteenth Amendment** went into effect. It turned ordinary citizens into law breakers, almost completely ruined the wine and beer industry, and encouraged lawlessness on a large scale by those who were in pursuit of huge profits. Gangs would have shootouts to protect their turf. Its roots began in the 19th century and was a reaction by pietistic Protestants to what they viewed as excessive alcoholism and the damage it did to the family. Their solution was to shut down the manufacture of alcohol in all its forms throughout the country. **The Woman's Christian Temperance Union** and the **Anti-Saloon League** gathered supporters in both the Democratic and Republican parties. In preparation for their big move to totally ban alcohol, supporters passed the 16th Amendment in 1913, which replaced the alcohol tax that funded the federal government with a **federal income tax**. The 19th Amendment, which granted women the right to vote, was enacted because women tended to support temperance and prohibition.

Hoarding of liquor old supplies began before Prohibition was enacted and made for an uneven situation between the rich and the poor. The rich bought every bit of alcohol they could from the wholesalers, while the poor could not do so. The law seemed to target the poor and working class people. By July of 1920, there were 7,291 violations of the **Volstead Act**, the law that detailed enforcement of the 18th Amendment. One year later, violations exploded to 29,114 violations. By 1925, journalist H.L. Mencken wrote that Prohibition was not working.

A **speakeasy** was an illegal establishment that sold alcoholic beverages. They were so called because of the practice of speaking quietly about such a place in public, or when inside it, so as not to alert the police or neighbors. A **bootlegger** was a person engaged in the sale, manufacturer and transportation of alcoholic beverages.

One of the main reasons why Prohibition did not proceed smoothly was the inefficient means of enforcing it. From its inception, the Eighteenth Amendment lacked legitimacy in the eyes of the public who had previously been drinkers and law-abiding citizens. In some instances the public viewed Prohibition laws as "arbitrary and unnecessary", and therefore were willing to break them. Law enforcement found themselves overwhelmed by the rise in illegal, wide-scale alcohol distribution. The magnitude of their task was unexpected and law enforcement agencies lacked the necessary resources. Additionally, enforcement of the law under the Eighteenth Amendment lacked a centralized authority. The

federal government itself experienced reduced revenue, with the elimination of the alcohol tax, right when it needed it the most, when the Great Depression began in 1929. It almost eliminated the wine business in California, and it took until the 1960's to begin its resurgence.

While Prohibition was successful in reducing alcoholism, for at least a while, it stimulated the proliferation of rampant underground, organized and widespread criminal activity. Instead of reducing crime, you had spectacular crimes like the **St. Valentine's Day Massacre** in Chicago. Little by little, support for the law waned. It was repealed by the 21st Amendment on December 5, 1933.

Here are some fun facts I gleaned from the Prohibition exhibition at the Durham Western Heritage Museum in January 2017.



### CANADA

Although they had Provinces which had their own form of prohibition, a number of Canadians took up the neighborly task of directing shipments of whiskey to American bootleggers. **Sam Bronfman** and his family made a fortune bootlegging and in 1928 bought **Joseph E. Seagrams & Sons**. Their earlier export houses were situated on the border between Saskatchewan and North Dakota.

### HOW TO TALK LIKE IT'S THE 1920'S

**Chopper** (n.) a submachine gun, like a Tommy gun, or a gangster who uses one  
**Crum-Joint** (n.) a second-rate or dirty bar or club  
**Finagler** (n.) one who stalls until someone else pays the check  
**Judas-Holes** (n.) name sometimes used in New York City or speakeasies (an allusion to their peepholes).  
**Whoopie Mama** (n.) a flapper  
**Louse Around** (v.) to loiter or fool about  
**Cat** (n.) a jazz musician  
**Dynamite** (v.) to talk loudly or aggressively especially when trying to sell something or seduce someone  
**Gassed** (adj.) intoxicated  
**Jake** (adj.) good, satisfactory  
**Kale or Kale Seed** (n.) money  
**Salt Water** (n.) alcohol  
**Bring Mud** (v.) cause trouble  
**Cold One** (n.) an euphemism for beer, used to avoid mentioning alcohol  
**Hotsy-Totsy** (adj.) When describing a place, sophisticated, elegant, just right  
**Ish Kabibble** (interj.) phrase meaning "I don't care" or "What, me worry?"  
**Juice Joint** (n.) establishment that sells liquor  
**Squiffy** (adj.) drunk  
**Balloon Soup** (n.) nonsense, empty talk  
**Clip Juice** (n.) a business that overcharges or cheats its customers  
**Jag Juice** (n.) strong liquor  
**Jingled** (adj.) tipsy, elated with drink, sometimes used with "up": jingled up  
**Ace-Duce** (n.) sudden fit of panic or consternation, often used with "throw": throw an ace-duce  
**Clown** (n.) a policeman  
**Hoose** (v.) send to jail  
**Jazz Baby** (n.) flapper  
**Jelly Bean** (n.) a flapper's boyfriend  
**Zozzled** (adj.) drunk

### H. L. MENCKEN

The newspaper columnist and Prohibition foe wrote it wasn't true that anyone could get a drink in any Baltimore speakeasy. "You have to be introduced. By a judge, a policeman, or some other reputable person."

Sources: Wikipedia; The Durham Museum Prohibition exhibit 2016-2017.



Detroit police inspecting equipment found in a clandestine brewery during the Prohibition era.



Orange County, California, sheriff's deputies dumping illegal alcohol, 1932.



Removal of liquor during Prohibition.



# IWFS BALTIMORE GREAT WINE WEEKEND:

GRAND BURGUNDIAN DÎNER  
AT THE FOUR SEASONS HOTEL 10/13/17

*Written By Tom Murnan | Photos by Tom Murnan*

**ONE OF THE REASONS** I signed up for the Baltimore Great Weekend was based on the strength of the wine lineup. Earlier in the day, in the same Grand Ballroom, we had a Madeira tasting and master class. Tonight we were in for a real treat: top of the line French Burgundies from all Grand Cru vineyards. Louis-Fabrice Latour, the General Managing Director of Maison Louis Latour since 1999, had traveled from France to present his wines.

Maison Louis Latour was established in 1797, coming from its birthplace on the famous hill of Corton where both red and white wines are made. Louis-Fabrice is the 11th generation of Latours, and the 7th Louis to manage the family wines. His father, Louis Paul, was the Chairman before passing in April 2016. In 1797, the firm was a 'Maison de Négoce' or wine shipping company based in Beaune at the same 18 Rue des Tonneliers address as it has today. Over the past 220 years it has acquired the largest Grand Cru holdings in Burgundy. Vineyards are small in Burgundy, partly due to Napoleonic laws of inheritance, so the firm owns 120 acres, with about 60 being Grand Cru. The wines that come from their own vineyards are put under the Louis Latour label. Most of the vineyards are in the Côte de Beaune, but they have a Gevrey-Chambertin and a Vosne-Romanée that we would taste from the Côte des Nuits north of Beaune. The Maison employs sustainable viticulture, which means no insecticides, herbicides or chemical fertilizers are used. Although not organic certified, they are very careful about what they use to combat diseases of the vineyard. Many of the vineyards are on steep slopes. Instead of using a tractor, which would compact the soil and block rain penetration, a horse and plow is utilized. The horse even has a name: Irène.

As the diners gathered and conversed, **Taittinger Brut La Française NV** was poured. **Passed Hors d'Oeuvres** were circulated, both hot and chilled. The hot consisted of **Wild Mushroom & Truffle Arancini** and **Maui Onion & Gruyere Tartlets**. Arancini are stuffed rice balls which are coated with bread crumbs and then deep fried. In this case, they were stuffed with mushrooms and truffles. Delicious. The cold offerings were **Smoked Salmon Napoleon topped with Salmon Roe**. A second chilled appetizer was **Maryland Crab & Corn Salad on Endive Leaf**. That looked like something the amateur chef could easily manage. All the hors d'oeuvres went well with the Champagne. Great starters. Our wine

service was directed by sommelier **Julie Dalton**. One of the perks of being the photographer is that you get to wander, so I went behind the scenes to watch the staff preparing the wines. What a sight, to see all those Burgundy Grand Cru bottles being staged for our enjoyment.

**Louis-Fabrice** Latour is a polished man of sophistication and spoke to our group about his family and wines. The acquisition of important vineyard properties was a slow process. At the end of the 19th century, the family acquired **Romanée St. Vivant** and **Chambertin**. Even back then there was a labor shortage. In order to survive, the firm needed to expand, so they added entry level wines such as Pouilly Fuisse. **Maison Latour** started selling wines in the U.S. right after the Civil War. In the 1880's wine was shipped to Baltimore, so they have been around for a very long time. In terms of house style, all the whites are made from Chardonnay. They are looking for powerful Chardonnay, but not as powerful as 20 years ago. Today they are more about minerality, freshness and acidity, partly because of competition with new world wines. Tonight, Louis-Fabrice liked the idea of comparing two **Corton-Charlemagnes** a year apart. The **2008** has minerality, acidity and finesse, a small yield with austere wines. In the reverse, the **2009** is a big, fat Corton-Charlemagne, still very young, but showing very well tonight. The Latour family is the biggest holder of Corton-Charlemagne vineyards. After that we had the **Bâtard-Montrachet**. It doesn't have the finesse of the Corton, but is a more powerful wine. Don't forget the quantities are very small in Burgundy. Corton produces 25,000 cases. Bad weather can reduce supply as well.

I was impressed with how the menu was selected with such care. Every course was designed around the wines. Nothing overly spicy or powerful, the food was designed to showcase the best qualities of the wines. Our First Course was **Potato Crusted Halibut, Creamy Polenta, Young Squash and Tarragon Sauce**. The halibut was expertly cooked, with a flaky texture. The fish showed a great affinity to the creamy polenta. My only quibble was there seemed to be almost no tarragon flavor in the Tarragon Sauce.

Our wines were a mini vertical of the grand cru **Corton-Charlemagne** from **2009 and 2008**. Located on a prime section of the Corton slope, the vineyard gets a maximum exposure to the sun. The new minerality-forward style that



Louis-Fabrice spoke of earlier was evident here. Less heavy oak blocking out other flavors. I got notes of almond in the 2009. Both wines were superb with the fish. Louis-Fabrice said that the wine press favors the 2008, but the consumer favors the 2009.

**Grilled Monkfish, Fennel Gratin with Saffron Jus** comprised the **Second Course**. The fish was much firmer than the halibut, and has a tendency to be tough. It was on the verge of being chewy. The fennel gratin was mild and married well with the monkfish, but it was surprisingly tough. It is unusual to have two fish courses in a row, but this time we were highlighting another grand cru, the **2010 Bâtard-Montrachet**. The vineyard consists of 29.3 acres, but it is only the width of a country lane from the renown Montrachet vineyard. The vineyard's name comes from a legend that the Lord of Puligny divided his vineyard property three ways. His son received Le Chevalier, his daughters received Les Pucelles (the maidens) while his illegitimate son received the plot known today as Le Bâtard, or the bastard. Despite its name, it showed the breeding and quality of a grand cru. The vines are 40 years old, growing in gravel and limestone soil. The wine is of course 100% Chardonnay and was aged for 10 months in 100% new oak barrels and given 100% malolactic fermentation. Although it was very concentrated and powerful, it didn't have the finesse of the Corton-Charlemagnes. About 1000 cases are typically produced.

Louis-Fabrice spoke again, this time about the reds. "The Maison is looking for finesse, for fruit and the charm of Pinot Noir. They have never been in favor of over-extracting wine, like sometimes happens in Merlot or Cabernet. Only one village in the area has grand cru wine, and that is Aloxe Corton. Corton-Charlemagne is for whites, and Corton is for red wines."

We were having two **Corton** reds from the years **2003** and **2005**. "The 2003 was what they call the global warming wine, a warm year with 13.5 degrees alcohol. Even though it was warm, the acidity is still there and is showing very well. It came to us tonight in magnums. It shows the pureness of the Pinot Noir, but can be drunk now or in 20 years time. 2005 is a more classic year. It is still tannic, tight and a young, young wine. Powerful, very nice fruit, the tannins are there, with an austerity we all like. Burgundy lovers should be buying every bottle of 2015 they can find."

"In 1898, the Latour family purchased Romanée-Saint Vivant. The vineyard is 10 meters away from Romanée-Conti and about 20 times cheaper. It is the height of finesse. It is a fruit driven vintage with low acidity, very dainty, very feminine. Corton is always more masculine. Romanée-Saint Vivant has had only three owners in one thousand years. As members it is good for you to see in Burgundy today the vintage differences that they try to maintain, the specificity of the terroir. This is what Burgundy is about and why they maintain their prices. In Romanée-Saint Vivant we only produce about 300 cases a year."

The **Third Course** was **Cornish Game Hen, Celeriac Mash with Morel Jus**. This was not just a roasted bird plopped down on the plate. The meat was taken off the bird and formed into



a cylinder. I asked **Chef Tulsi Giri** how this dish was done. The hen was braised for three hours like a confit. Then the meat was pulled out. The breast was made into a mousse, with cream, eggs and salt added. It was rolled into batons and tied. Then it was then sous vided for 45 minutes at 160°. The morel jus sauce used the bones of the hen. Onions, celery, thyme, red wine, peppercorn and garlic were added and the sauce reduced. Mushrooms were added towards the end, as well as a red wine/port reduction.

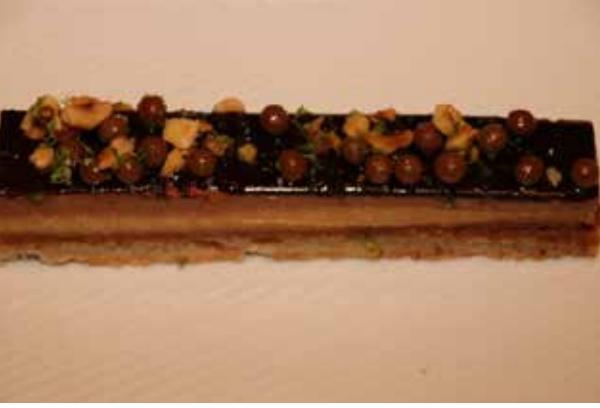
The meat sat on a bed of **celeriac** (the edible bulbous root of celery) mash. This was made by slow cooking celery, milk and butter. It had the consistency of a purée. The morel sauce covered both. I noticed a slight citrus taste. The meat was topped with raisins. The dish harmonized wonderfully with the Cortons.

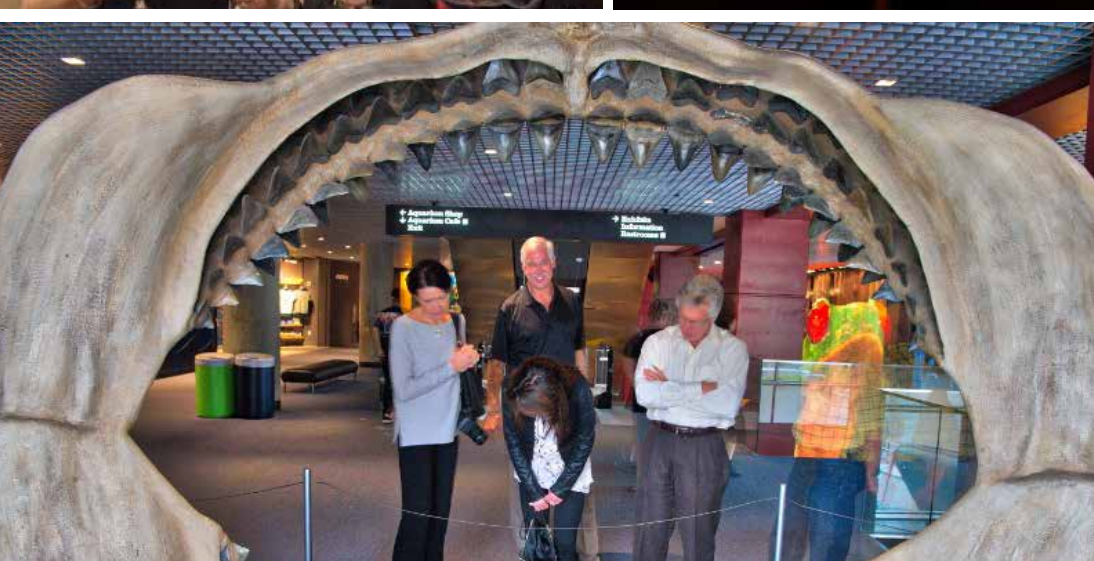
Our dinner wines would be the **2003 and 2005 Château Corton Grancey Grand Cru**, named after the last owners of the château before the Latour family purchased it in 1891. I found the 2003 aromatic to the nose, earthy on the palate, and overly acidic in the finish. The 2005 was beautifully balanced with lots of dark cherry notes in the nose and on the palate and mid palate. A quintessential Burgundy.

The **Fourth Course** found us with **Veal Osso Bucco and Risotto Milanese**. The veal was nice and a bit forward in its mild veal flavor. The sauce was tomato based and on the meat only. What makes risotto Milanese? The yellow color is a giveaway. The secret ingredient is saffron. Our example also had the addition of peas. Again, the moderate flavors served to showcase the wine expertly. All of the wines for the evening so far had been from the Côte de Beaune, or the southern part of Burgundy. But with this course, we moved to the Côte de Nuits, or the northern end of Burgundy. The **2009 Romanée-Saint-Vivant Quatre Journaux** is adjacent to the renown **Romanée-Conti** vineyard. A **journaux** is an old Burgundian measurement composing of about .4 of a hectare. Maison Latour owns 1.9 acres of this lieu-dit, which, as is common in Burgundy, is shared with other producers. The wine was gorgeous, well balanced and ever so elegant. Only 350 cases were made.

**Dessert** was a 'Candy Bar' **Chocolate Cream, Hazelnut Dacquoise, Praline, Chocolate Glaze**. A rather long, rectangular affair, it was cakelike at the bottom with a chocolate glaze on top and various nuts and cranberry fruit on top. It would take a stalwart wine to pair with this, and one was at hand. We sipped on a **1989 D'Oliveria Malvasia** from Madeira which handled the quite sweet dessert nicely.

**Louis-Fabrice Latour** was awarded the **IWFS Certificate of Appreciation**, along with **Bernard Retornaz**, President of Latour America. Bernard lives in San Francisco and manages Latour's American branch. We thank both men for the all grand cru, exceptional wines they brought to this extraordinary Burgundy dinner. The publisher and editor of Wine Food & Friends, Kathy Kallaus, was awarded the Americas Gold Medal as well. Thanks as well to **Chef Tulsi Giri** and the rest of his kitchen assistants, his wait staff, and our sommelier, **Julie Dalton**, who all provided such great service.







# EDGAR ALLAN POE:

## BALTIMORE'S MOST FAMOUS SON

Written by Tom Murnan | Jill Panzer

ONE OF THE THINGS YOU COULD do on our IWFS Baltimore Great Weekend was to visit the home and grave site of American poet and writer Edgar Poe. Just a five minute ride from our hotel in downtown Baltimore, the area that Poe knew is now a challenged area of the city. The Baltimore Ravens professional football team is named after Poe's poem, *The Raven*.

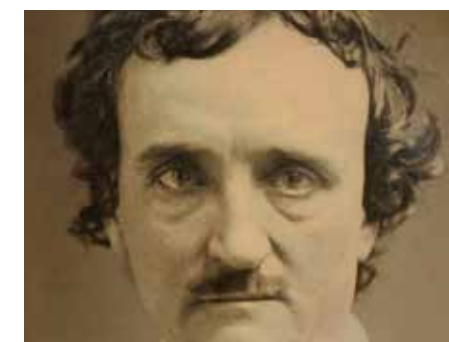
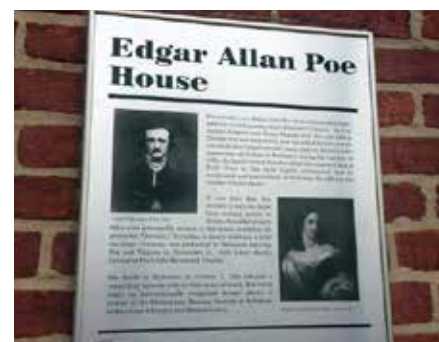
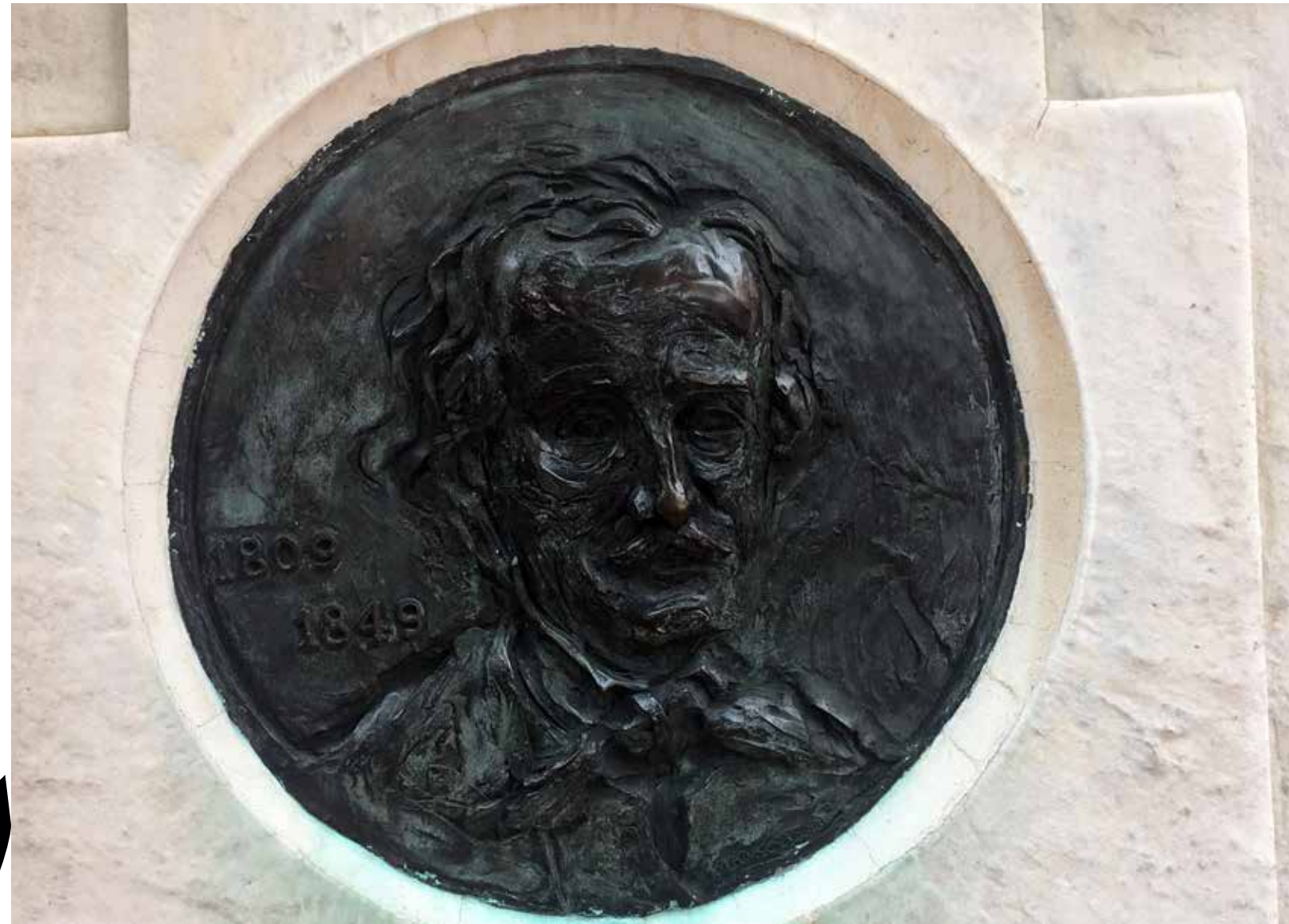
Born in Boston in 1809, Poe is best known for his poetry and short stories. He was the first professional writer in the United States who relied entirely on his writing to support himself. He was constantly in financial trouble and debt due to this decision. He specialized in stories of the macabre and mystery. He is credited as the inventor of the detective fiction genre. Born the second child of two actors, Poe's father abandoned the family when he was one year old, then his mother died when he was just two. He was raised by John and Frances Allen of Richmond, VA. John was a successful Scottish merchant who dealt in tobacco, wheat, cloth, tombstones and slaves. The Allens never formally adopted Edgar, but gave him the name Edgar Allen Poe. He would often clash with his adopted father over his gambling and the cost of secondary education. He spent one semester at the new University of Virginia, but dropped out, partly due to gambling and debt. Edgar claimed his adopted father did not give him enough money to survive at university. After a short stint in the army in 1827, he began writing in the same year, and published a poem, *Tamerlane and Other Poems*. He then got accepted at West Point, where he graduated in 1830 and married, Louisa Patterson. This marriage, and arguments over John Allen's affairs which resulted in illegitimate children, resulted in John Allen disowning Edgar. He switched his line of literary work to prose and spent several years working for literary journals, and developed his own brand of literary criticism.

Due to his work, he moved to Baltimore, New York and Philadelphia. In 1832, Poe lived with his grandmother and aunt, Maria Clemm, at the house that is now a museum just outside

downtown Baltimore. In 1836 he married his 13 year old cousin, Virginia Clemm. She began showing signs of consumption (tuberculosis) in 1842, and Poe began drinking heavily under the stress of her illness. In 1845 he published *The Raven* to great acclaim and made him a household name. Two years later, Virginia died in January of 1847. He became increasingly unstable after his wife's death. He attempted to court a woman poet, Sara Helen Whitman, but that relationship failed due to Poe's erratic behavior and drinking. On October 3rd, 1849 Poe was found delirious on the streets of Baltimore, in great distress, wearing someone else's clothing. He was taken to the hospital, where he died on October 7, 1849. All medical records have been lost, and it has been speculated that he died of epilepsy, delirium tremens, cholera, syphilis, or heart disease. He was just 40 years old.

One of Poe's greatest works was his only novel, written in 1838: *The Narrative of Arthur Gordon Pym of Nantucket*. Pym stowed aboard a whaling vessel and had many adventures such as shipwreck and cannibalism and mutiny. It inspired Jules Vern and Herman Melville. Poe's detective stories also influenced Sir Arthur Conan Doyle. Some of his more famous works are as follows. Tales: *The Black Cat; The Cask of Amontillado; The Gold Bug; The Masque of the Red Death; The Murders in the Rue Morgue; The Pit and the Pendulum; The Premature Burial; and The Tell-Tale Heart*. In the Cask of Amontillado, the victim Fortunato, is lured into a cave by the promise of a fabulous cask of Sherry, only to be walled up alive by the narrator Montresor for some unspecified slight. Poetry: *Annabelle Lee; The Conqueror Worm; Tamerlane; The Raven*. Novel: *The Narrative of Arthur Gordon Pym of Nantucket*. In 2012, *The Raven*, a movie starring John Cusack as Poe, was released where a madman uses Poe's stories as the basis of murder. Detective Fields (Luke Evans) recruits Poe to solve the murders.

Source: [https://en.wikipedia.org/wiki/Edgar\\_Allan\\_Poe](https://en.wikipedia.org/wiki/Edgar_Allan_Poe)



# UPCOMING COUNCIL BLUFFS BRANCH EVENTS

*Mark Your Calendars!*

**MAR.  
10**

**TIMBER WOOD FIRE BISTRO**  
A Tour of the Mediterranean  
Producers: Jill & Joe Goldstein,  
Stacie Matz

**AUG.  
—**

**TBA**

**APRIL  
29**

**V. MERTZ**  
Blind Tasting of 4 red 100% varietals  
(e.g., all Cab, all Merlot, etc.)  
Producers: Patti & Steve Hipple

**SEPT.  
7**

**AYOUB HOME**  
All White Dinner (*dress in all white*)  
Producers: Jenny and Nagi Ayoub

**MAY  
19**

**VENUE: NEBRASKA WAREHOUSE**  
A 1970's Dance Party  
Producers: Denise & Jon Meyers,  
Kathy Wittler

**OCT.  
—**

**TBA**  
Producers: Jill Goldstein  
and Jill Panzer

**JUNE  
—**

**TBA**

**NOV.  
18**

**LE BOUILLON**  
An 85th Birthday Party  
Madeira Sit Down Wine Tasting  
Producer: Tom & Mary Murnan

**JULY  
—**

**TBA**

**DEC.  
9**

**V. MERTZ**  
President's Holiday Dinner  
Producer: Joe & Jill Goldstein



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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.*

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Cellar Master: John Fischer & Patti Hipple  
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The Bluffs  
**Food & Wine**  
March 2018 gazette

PUBLISHER: **Todd Lemke**  
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GRAPHIC DESIGNER: **Katuska Núñez**

### KEEP IN TOUCH!

Please notify Club Membership Chairman Diane Forristall at [DIANE@FORRISTALL.US](mailto: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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### 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)