

April 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: Detail of the mural in the Jackson Street Tavern's Annex 1125 Jackson St, Omaha, NE



## Presidents Comments

What a nice evening we had at the Jackson Street Tavern for our March event. The Tavern expanded into the old Vine & Branch location in the same building, so we had the whole room to ourselves. Chef Deke Reichardt had many imaginative touches with the menu, and there were learning opportunities abounding in the choices of wine that night. For example, have you ever heard of the concept of a wine (or food) "bridge" when it comes to joining two different kinds of wines to food? What is a coulis? What is guajillo? You will just have to read about it within.

Our branch is growing. The Board has been considering capping the membership, but as more people ask to join, the cap has been rising. We don't want the Branch to get too large because then we limit ourselves from the smaller venues. Our party room at the Jackson Street Tavern Annex, for example, could not handle 75 people. So I expect that a firm cap may be coming soon. But at this event alone, we welcomed as new members **Ron & Pam Feldman**, **Jim & Susan Koesters** and **Scott & Samantha Ohle**. They were presented with their framed membership certificate and welcome materials. Last month, at the Field Club, **Nagi & Jenny Ayoub** and **Wayne & Karen Markus** were given their membership certificates. **Kari & David Kirschhoefer** and **Mary & Richard Murphy** are also new members. So, a hearty welcome to all our new members. You bring new enthusiasm and ideas to our Branch and keep things exciting. I encourage all members to attend as many events as possible.

Regular contributor **John Fischer** has now produced quiz number three, and has thrown down the gauntlet, so to speak. By that I mean that the quiz is not getting any easier than its predecessors. Ah, for the good old days of Quiz 1 & 2. Just a warning: you are going to have to really think on this one. There's one question (I won't tell you which one) that I think a lot of people will get wrong, and another where the answer is two times as long as the question. Who knew there was so much to know just about the appearance of a wine, a casual imbiber might say. As always, you will learn something, even if you make a few mistakes.

Our Note From the Board article this month comes from Board Member **Todd Lemke** via his proxy, **Sandy Lemke**. Sandy picked an unusual but delightful topic of our founder, André Simon and all the books he wrote. André was a prodigious writer, mostly on food and wine. Sandy speaks of several of his books. Give it a read.

All the best in Food & Wine,

*Tom Murnan*

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"My grandfather always said that living is  
like licking honey off a thorn."

—*Louis Adamic*

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# Event Report: Saturday Night Special

by Tom Murnan

The last time we gathered at 1125 Jackson Street the space was occupied by Vine and Branch. Unfortunately, the business went under a short time later. It now houses the Jackson Street Tavern Annex, which serves as the Tavern's party room. It was just the right size for our group of 38 which included two guests, six new members, and one no show. It was also nice to see the Old Market busy after the M's Pub explosion and subsequent lack of traffic. Like the last time we were here, the kitchen is just down the rear hallway at the Tavern proper. Like last time, Executive Chef Delbert "Deke" Reichardt did a wonderful job. Chef Deke has a long history of gourmet meals, running the Oak Hills Country Club for years, and having worked in Miami. He hails from the East Coast, and started working at Jackson Street Tavern in 2011. He currently teaches at the Culinary Institute on the Metropolitan Community College campus. Todd Lemke wanted all the wines to come from the Branch cellar, and Cellar Mistress Patti Hipple made the selections. Looking at the labels before hand, I was struck by how many highly alcoholic wines we had, an indication of how much sunlight and warm temperatures the vines grew under.

Steve Hipple spoke of the wine selections once we sat down and remarked that he was "Champagne poor" at home. But not with our starting quaffing wine, the **2010 Argyle Brut** from Oregon. This is a bargain for a bubbly and should be sought out for its Champagne-like flavors as well as its price. Appetizers included crackers and a nice cheese plate, which included about seven kinds of cheese, ham, roast beef and turkey slices, and grapes & strawberries.

**Course I** brought a **Cast Iron Sea Scallop** nicely presented on a scallop shell stabilized by a lettuce leaf underneath. For color and flavor contrast, there were two kinds of sauce: **Spinach Coulis and Red Pepper Coulis**. Coulis is defined as a thin fruit or vegetable puree used as a sauce. Bacon bits offered an earthy contrast to the sea. **The 2012 Patz and Hall Chardonnay** from northern Sonoma Valley was a well chosen wine for the perfectly seared scallop and the two sauces, with a light touch of oak and notes of lemon and marmalade in the nose.

**Course II** was a salad: **Tomato Tian, Questo Fresco, Avocado, with Guajillo Vinaigrette**. Slices of tomato and avocado were sprinkled with a fresh white cheese, lightly drizzled with Guajillo Vinaigrette and topped with a piece of frisée lettuce. Guajillo Vinaigrette is tart and spicy, honey sweet, with bright orange provided by the Guajillo Chile. It gives your salad a bit of a kick.

The most surprising wine of the night was paired to this salad. I was totally unprepared for the explosion of bright flavors, the open your eyes acidity and the palate cleansing properties of the **2013 Schäfer-Fröhlich Bockenauer Riesling Kabinett** from the Nahe district of Germany. It was so different from the previous wines and went so well with the salad that it was a delight. The slight sweetness tamed any spiciness of the guajillo peppers. Personally, I would award it a few more points than the 90 or 91 that it received from the Wine Spectator or the Wine Advocate. A great pairing. Maybe we should get some more for the Branch cellar.

**Course III** found us with **Seared Crispy Duck, Pickled Carrots and Daikon, Cilantro, Cucumber and Chili Sauce**. This definitely was an Asian / American fusion dish. More accurately, there were noticeable Vietnamese influences going on here, with the cilantro and pickled carrots. The sauce was like a **Mae Ploy** sauce, a pinkish red sweet chili sauce, mildly spicy, with confetti like specs of chili flakes. Unusual and delicious. The seared, rare duck went well with the sweetness in the sauce. One quibble was that the dish was served tepid. The challenge was how well our red wines would work. A wine from South Africa, the **2013 Hamilton Russell Vineyards Pinot Noir** was contrasted to a **2012 VML Limited Release Pinot Noir**. VML stands for Virginia Marie Lambrix and hails from the Russian River Valley of Sonoma. The Hamilton was vinified in a Burgundian style and had a 13.5% alcohol level while the VML had 14.8% alcohol, giving advance warning as to its high ripeness level. The group overwhelmingly liked the VML best on its own. With food, it stood up to the chili flavors better than the South African rival.

**Course IV** presented with a **Petite Filet Mignon, Roasted Tomato-Veal Demi-Glace and Crispy Shallots**. The tenderloin was topped with **Onion Rings** and accompanied by thin **Green Beans** and **Purple Mashed Potatoes**. The steak had a nice char, and was medium rare doneness. The sauce was wonderful and greatly enhanced the filet, with noticeable tomato foundation.

Earlier, when Steve was introducing the wines, he spoke of this course as having **a bridge**. Our two different wines, one a Cabernet Sauvignon and the other a Zinfandel, were conjoined by the sauce. In our case, the tomatoes in the sauce and the shallots acted like a bridge which would carry us from the cab to the zin. This is an interesting culinary and vinous concept that I had really not thought of before, conjoining two different kinds of wine or food by a vehicle, which could be a wine or an ingredient or food. So, in this case, the bridge was the ingredients in a sauce. Without the bridge, the two different varietals of wine would clash: the tannic structure of the cab vs. the easy going richness of the zin.

So how did the two different reds work? The **2010 Two Hands Sexy Beast Cabernet Sauvignon** from Australia was classically structured, tannic and oaky cab married nicely with the beef, while the **2012 Limerick Lane Russian River Valley Zinfandel**, full of jammy red fruits, with notes of tobacco and leather did best with the tomatoes in the sauce, rather than the filet. Interesting comparison.

**Course V** was our finale. A **Dark Chocolate Lava Cake** was paired to a **Taylor Fladgate 10 Year Old Tawny Porto**. Intensely chocolate, and not too dense cake was a great match for the tawny. The chocolate needed a powerful, sweet wine to tame it.

Many thanks to **Todd and Sandy Lemke** for chairing this event, to **Executive Chef Deke Reichardt**, to Sous Chef **J.R. Aviles** who actually did most of the meal execution, **Charlotte Cox Blackstone**, general manager, and servers **Amanda Vigneri, Makenzie East** and **Tyler** the shy, who didn't want his picture taken. The food was outstanding, imaginative, and the portion size just right.

















## Wine Quiz Number Three

by John Fischer

This quiz is about the visual inspection of wine. Select only one answer.

### Quiz # 3

1. A deeply pigmented young red wine is likely to be...
  - (a) high in alcohol
  - (b) low in tannin
  - (c) soft and supple
  - (d) short lived
2. Great clarity and brilliance in a wine's appearance is...
  - (a) a sign of a healthy wine
  - (b) an indication of a wine with high acidity
  - (c) meaningless in a white wine
  - (d) an indication that the wine will have great longevity
3. Brown tones located at the upper edge of a tipped glass of red wine (meniscus)...
  - (a) is a sign of a wine in decline
  - (b) is a sign of a mature wine
  - (c) is a sign of a very young wine
  - (d) is a sign of a spoiled wine
4. A very young wine that has brown tones when first bottled...
  - (a) indicates that the wine was made from newly planted vines
  - (b) is likely to be very tannic
  - (c) will have great longevity
  - (d) will often have flavors of raisins and over-ripe fruits
  - (e) was made from grapes picked too early.
5. A white dessert wine that is crystal clear and brilliant, but has a deep honey-golden color is...
  - (a) likely to be spoiled
  - (b) is a common finding in aged, high quality dessert wines
  - (c) highly oxidized
  - (d) likely to be high in acidity
6. Thick, heavy tearing on the sides of a glass of wine after swirling indicates...
  - (a) that the wine has high amounts of glycerin
  - (b) that the wine is high in alcohol
  - (c) that the wine will be very tart
  - (d) a high quality wine
7. As a red wine ages...
  - (a) the intensity of its color increases
  - (b) the intensity of its color decreases and its tartness increases
  - (c) the intensity of its color decreases, and its hue increasingly picks up brown tones
  - (d) the depth of color remains constant and brown tones gradually decrease
8. White wines...
  - (a) gradually increase in pigmentation with age
  - (b) become less brilliant with age
  - (c) can have a green tinge
  - (d) all are correct

**9.** You are inspecting the appearance of two Cabernet Sauvignons. They both have the same intensity of color. Wine A has brown tones at the rim and wine B is purple-red at the rim (meniscus)

- (a) Wine A is likely to be the younger of the two
- (b) Wine B is likely to have greater longevity than A
- (c) Wine B is more ready to drink than A
- (d) Wine A is likely to be of higher quality than B

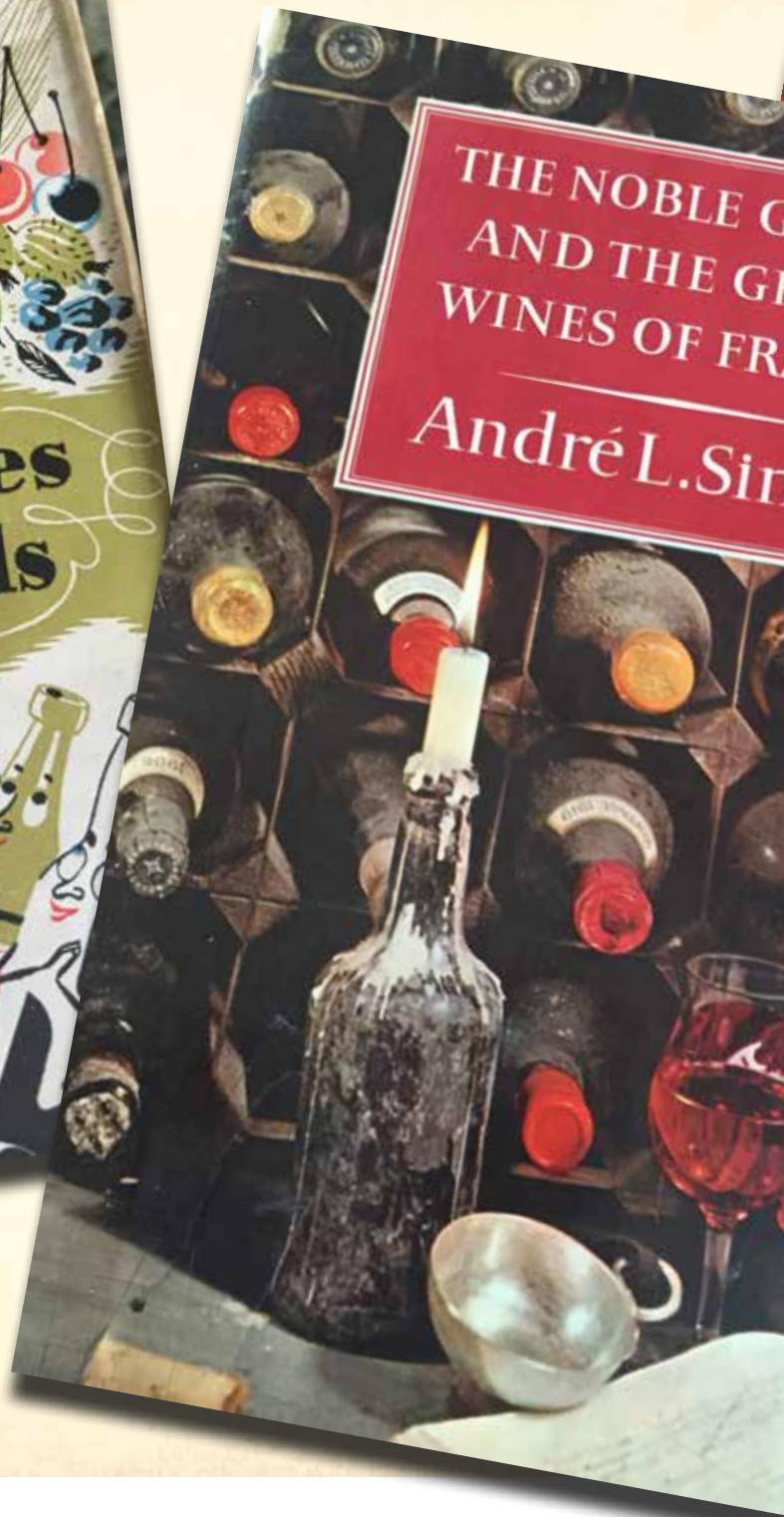
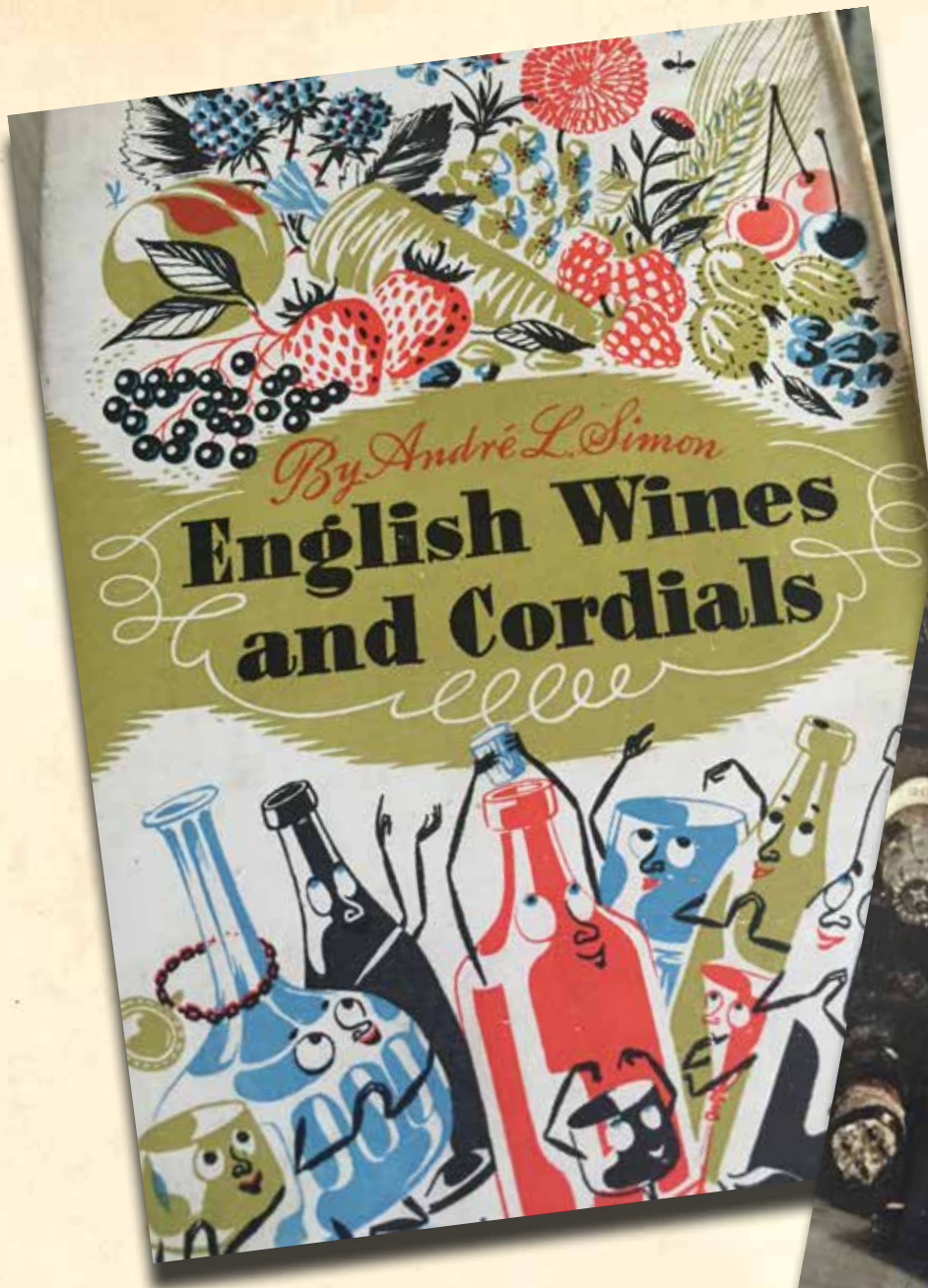
**10.** Dry white wines increase in pigmentation with age, whereas...

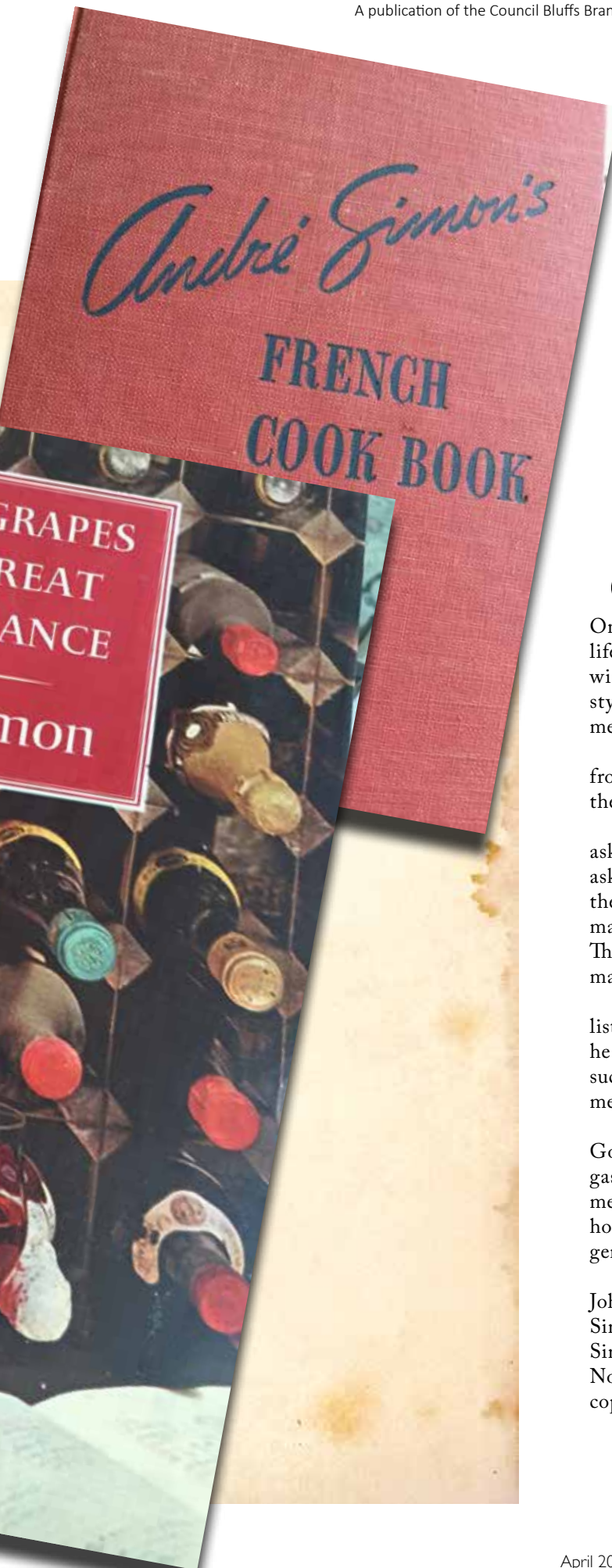
- (a) red wines decrease in pigmentation with age
- (b) sweet white wines decrease in pigmentation with age
- (c) fortified wines retain their degree of pigmentation
- (d) all are correct

\*Answer key on page 16

# A Note from the Board: For Further Reading: André Simon's Books

by Sandy Lemke





Our organization's founder, André Simon (1877-1970), has left a lasting legacy on the food and wine community in many ways. One of those legacies is the collection of books he authored over his lifetime. Simon wrote a total of 104 books and pamphlets about food, wine and cooking and the enjoyment of it all. Simon's flowery writing style is a pleasure to read, as are the descriptions of his dinner parties, menus and recipes.

To present an example of his writing style, here is a paragraph from *The Gourmet's Week-End Book* dedicated to the Members of the Wine and Food Society:

"Is tobacco wine's friend or foe? It is a question, which I have been asked more than once, but it is a foolish question. One might as well ask, 'Is a wife a curse or a blessing?' It all depends not merely upon the wife but the sort of husband as well, to say nothing of money matters, mother-in-law and whether the moon be waning or waxing. There cannot be any categorical answer to any question which is a matter of taste."

Simon's book *Tables of Content* is 252 pages of menus; wine lists and detailed commentary about luncheons and dinner parties he attended in the late 1920's and early 1930's. First-growth wines such as Château Latour, Château Margaux and Château d'Yquem are mentioned frequently in the wine lists.

Chapter 1 of Simon's *French Cook Book* is titled the "Art of Good Living" and is a thoughtful discussion about hospitality and gastronomy. In it he lays out several rules for dinner parties: that menus for "meals of distinction" should be written in French, that hors d'oeuvres should be light, vinegary and spicy and that menus in general should be simple.

IWFS Chicago member and former IWFS Americas Governor John Danza has written a beautiful bibliography cataloguing each of Simon's works. *Printer's Ink: A Bibliographic Remembrance of André Simon and His Written Works* is a complete bibliographic reference. Nomis Press produced it in limited edition to 200 hand-numbered copies. See [nomispress.com](http://nomispress.com) for more information on this book.

# Upcoming Council Bluffs Branch Events

Mark Your Calendars!



## 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



## June 26, 2016

Corkscrew Wine & Cheese (Blackstone District). Dinner on the Patio.

Producers: Jill and Joe Goldstein



## July 23, 2016

Connie & Gary Martin open the Martin Cabin

Theme to be announced

Producers: Connie and Gary Martin

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## Quiz # 3 Answers:

1. (a) high in alcohol. The deeper the pigment, the riper the grape, and therefore the higher the sugars which ferments to alcohol. The riper the grape the thicker the grape skin which is source of most of the tannin in the wine. Tannin gives the wine longevity.
2. (a) a sign of a healthy wine.
3. (b) a sign of a mature wine. Brown tones that progress down into the bowl of the glass is a sign that the wine is in decline or spoiled. Spoiled wines are also likely to be cloudy.
4. (d) will often have flavors of raisins and over-ripe fruits. Tannins ripen on the vine in such wines.
5. (b) a common finding in high quality, aged dessert wines.
6. (b) that the wine is high in alcohol. Wine has a small glycerin content, but not enough to produce tearing.
7. (c) the intensity of its color decreases, and its hue increasingly picks up brown tones.
8. (d) all are correct. Cold climate wines may have a green tinge.
9. Wine A is likely to be the better wine. When comparing color the wines need to be of the same varietal. You cannot logically compare the color of a Cabernet with that of a Pinot. A ripe grape has more flavorful extract (and other ingredients) – a quality of a superior wine. In other words, the deeper the color the better the wine. A wine with brown tones indicates that the wine has some age. Since density of color in wine decreases with age and both A and B have the same intensity of color, you could interpolate this to mean that when wine A was younger it was deeper in color and thus a better than wine B. Obviously this is somewhat of an empirical statement as the wine could have other flaws such as being unbalanced. However if you had to guess, you would be correct more often than not.
10. (a) red wines decrease in pigmentation with age.

## 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 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: Stacie Matz**

**Treasurer/Membership: Diane Forristall**

**Secretary: Jill Goldstein**

**Cellar Master: John Fischer & Patti Hipple**

**Gazette & Photos: Tom Murnan**

**Webmaster: Bob Kossow**

**murnantom@gmail.com**

**smatz1@cox.net**

**Diane@Forristall.us**

**Jill.Goldstein@KutakRock.com**

**jrudyf@cox.net | stephenhipple@hotmail.com**

**murnantom@gmail.com**

**bob.kossow@cox.net**



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**PUBLISHER: Todd Lemke**

**EDITOR: Tom Murnan**

**GRAPHIC DESIGNER: Derek Taubert**

**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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