

MAY 2020

The Bluffs *Food & Wine* *gazette*

IWFS Great Weekend
IN CHARLESTON SOUTH CAROLINA
PART 1: WEDNESDAY, 10/16/2019



ALSO INSIDE • Are Wine Apps for Me??? • Michael Broadbent, Wine Auctioneer for Christie's, dies at 92 • "My Wife and Hard Wines" by J. Michael Broadbent Part 1 of 2



courtesy of hugel.com

PRESIDENT'S COMMENTS

Greetings to all;

I pray that this finds you and your loved ones safe and well. As the COVID-19 pandemic continues, sanitation, social distancing and staying home are more important than ever.

As we are asked to spend more time at home, I find that I am doing more reading about wine while enjoying a glass of wine. Not a bad way to spend time. In this edition of the Gazette, you will find an article about wine and food related apps. Interesting to see the apps available to help you choose a bottle of wine, pair wine with food or track the wines in your cellar. You may have found an app that you enjoy but was left out of the article. Would you let us know of the apps that you have found useful.

Currently, monthly wine events are on hold until event venues reopen. The Board is continuing with planning of monthly wine events so that when we emerge from this pandemic we will be able to celebrate at our monthly wine events. We miss seeing each of you at the events.

Until we see each other in person again, enjoy a glass of wine or two. Be safe and be well. 🍷

Connie Martin

Cover Photo: Painting in the Bennett Hotel of a historic street in Charleston, SC. Photo by Wayne Markus

***Just a thought:* “In every sip of wine taken in the present, we drink in the past from the moment the berries were picked to the making of the wine. Wine is our bond with nature. Drinking wine then — as small as that action can seem — is both grounding and transformative. It reminds us of other things that matter too: love, friendship, generosity.”**

—Karen MacNeil, *The Wine Bible* (2015)


EDITOR'S

CORNER

The Corona Virus has struck deeply into the inner workings of the IWFS Council Bluffs Branch. Two events have been cancelled: Dave & Tabitha's Event at Dolce, and Connie & Gary Martin's April event at Avola. As such, there will be no event reports to give you describing our interesting and tasty endeavors. But there is a lot going on out there, so we will adapt. Connie Martin has submitted an article on various Wine Apps that might pique your interest.

J. Michael Broadbent the auctioneer and Master of Wine died on 3/18/2020. Not only was he a large presence in bringing the modern wine auction into prominence, he was an author of many books and had ties to the International Wine and Food Society. Read the quick sketch of his life.

I know we are all busy, but maybe you have a bit more time to read during quarantine. The IWFS international website has some interesting sections accessible to all members. One of them is the Annual André Simon Memorial Lecture where a distinguished member of the wine or food trade is invited to speak to the IWFS membership. Michael Broadbent delivered the first lecture, a tribute to André Simon's life. But he also did an interesting summary of some of his experiences in the auction business. *My Wife and Hard Wines* is on the website, full of anecdotes and stories that I think you will find charming. I included it in this gazette. It is, in effect, a short biography of his life as an auctioneer. The piece is too long for one Gazette, so it will be divided into two issues.

We begin a multi part series on the October 16 to 20, 2019 **IWFS Great Weekend Charleston, South Carolina.** You really need to try a Great Weekend if you have never attended an IWFS larger event. Both the Festivals and Great Weekends are top drawer, but the Weekend is shorter and less expensive, a good way to get happily involved in the Society. Charleston is a historic American city, the 4th most popular tourist destinations in the US some travel magazines say. Join him as Wayne Markus shares his experiences with us. 

Tom Murnan



**A LITTLE COVID-19 HUMOR
OUR CLEANING LADY JUST
CALLED AND TOLD US SHE WILL
BE WORKING FROM HOME AND
WILL SEND US INSTRUCTIONS ON
WHAT TO DO.**

**GAS IS FINALLY AFFORDABLE
AND WE CAN'T GO ANYWHERE!**

ARE WINE APPS FOR ME???

BY CONNIE MARTIN

There has been an explosion of apps for almost anything that you are interested. Wine and food apps are plentiful but the question becomes “Which app is right for you?” The six wine apps highlighted below are the most widely recognized in transforming your wine shopping and drinking experiences. A good wine app can help you pair wine with food, compare wine prices, read wine reviews, keep track of your own thoughts about particular wines and even track wines in your own cellar. Consider which app would be worth investing your time in.

Delectable—one of the best Smartphone apps for scanning bottles to get user reviews, ratings and background. Easy to use by snapping a photo of the wine label to obtain data about the wine. Scanning of the wine label is fast and most of the popular wines are in the Delectable system. However, smaller vineyards and niche wines are not in the database. You are able to keep a personal wine journal of your favorite wines with your personal tasting notes. One of the most popular features of Delectable is the ability to access wine reviews from winemakers, sommeliers and wine editors. There is an option to purchase wines but the wine purchase goes through a separate website and may not be at the best available price.

Vivino—uses a photo label recognition system to provide information about a particular wine, its reviews, ratings and tasting notes. Vivino connects with Facebook and Twitter which makes it easy to develop an interactive conversation with other wine enthusiasts. When shopping for wine, Vivino offers an impressive amount of wine data and reviews making wine purchase much easier. There is an option to save your favorite wines. Purchasing of wine is available and free shipping is offered to members with premium tier memberships. The regular membership

is free and works well. One reviewer of Vivino indicated that fewer wine experts use this app.

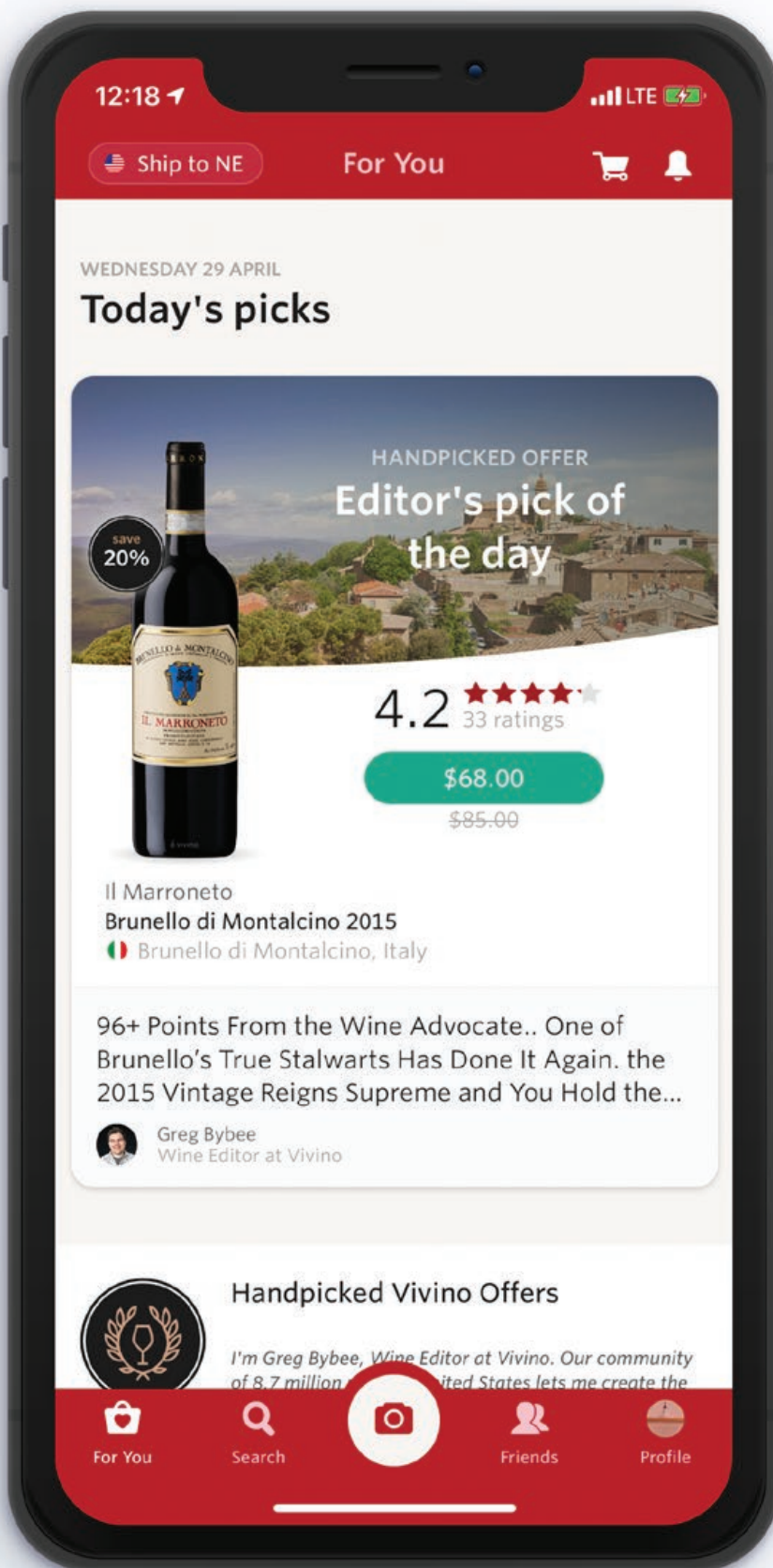
Hello Vino—the main strength of this app is ability to pair wine and food by allowing you to find a wine for a particular food by the food’s ingredients. The app easily pairs wines with particular ingredients which may be unusual or different than in standard dishes. This app is best used by individuals with some basic knowledge of wine and foods. The number of pop-ups is an issue. The wine data base is extensive with a good selection of niche wines. An option to save your favorite wines is available.

Wine Spectator Wine Ratings+—offers access to the Wine Spectator magazine’s extensive wine reviews. The app has a multitude of wine information and reviews which helps you make better choices of wines, discover great wine values and stay updated on what’s new. Two types of subscriptions are available—the free subscription has the extensive vintage wine charts which some feel is the greatest benefit of this app. The vintage wine charts can be accessed by particular wine region or specific wine varietal. Consider this app if you are a wine collector and/or you are trying to determine when to drink aged wines. Expanded wine education and updated news feed is found with the free subscription. The paid subscription has a small monthly fee providing you access to the editor’s review scores, release prices, current action prices and drinking windows for wine. A companion app to consider is the “Wine Spectator Restaurant Awards.” This app helps you find restaurants with leading wine lists in all 50 US states and 70+ countries. Each restaurant listed has received the Wine Spectator Restaurant Award for its dedication to wine. An excellent resource when traveling to find a spectacular dining experience.

Wine Events—offers the ability to discover wine related events listed by location or by date of offering. Although the app is available globally with most regions supported, the majority of events listed are US or Canada based. There is an option to submit wine events. Some feel this app is somewhat difficult to use.

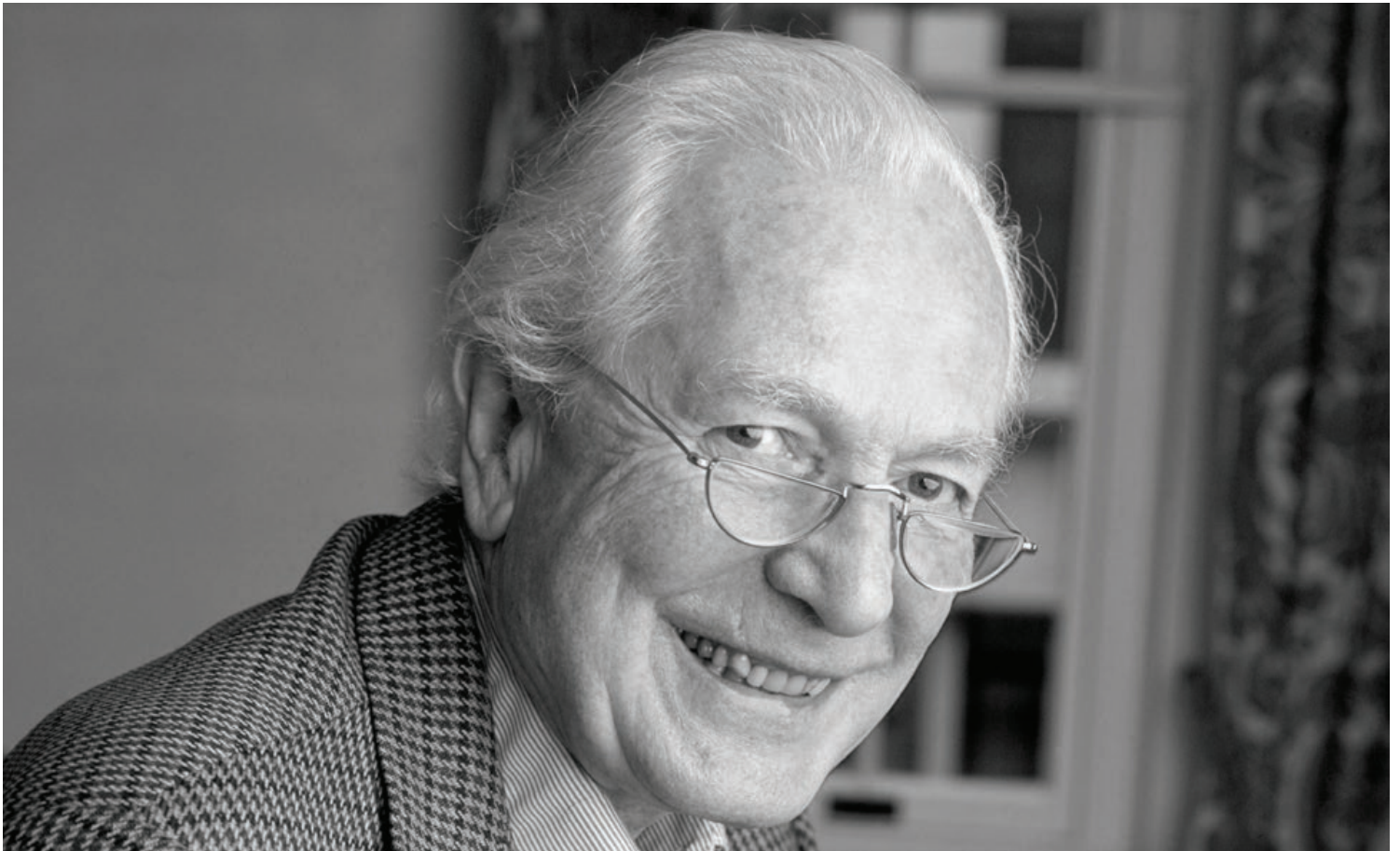
Cellar Tracker—is one of the most popular wine tracking apps due to its barcode scanning functionality and extensive collections of wine reviews. This app provides an effective tool for organizing and tracking your own wine collection. Wine bottles can be logged in, completed with label recognition or scanned by barcode. A large data base of wine reviews with tasting notes is an excellent feature of this app. The premium version of this app offers wine collection valuation estimates and access to professional wine reviews. This app is particularly useful for larger wine collections as it will track bottle numbers and location. A guest option allows anyone to use the apps features without creating an account, which is particularly nice if you just want to try this app. Some feel the app looks dated and there is not a mechanism to manually enter wines not in the apps database.

There are a whole number of other wine apps available. Perhaps you will find one of the above apps useful. Apps can help you make sense of wine terminology, understand wines and become an expert in pairing wine and food. Isn’t that one of the best things in life—the best wine match to fabulous food? To your Health—**Alla tua salute!** 🍷



MICHAEL BROADBENT, WINE AUCTIONEER FOR CHRISTIE'S, DIES AT 92

BY TOM MURNAN



John Michael Broadbent, who revived wine auctions and brought them into the modern era, died in England on 3/18/2020. He was a well known and admired fixture on the fine wine auction circuit, having worked at Christie's for 43 years, 25 as senior director of the fine wine department and 17 as a consultant.

Born on 5/2/1927 in Yorkshire, Michael tried architecture in his early days, but could not get interested in the subject. At

the age of 25 he landed the lowly job of delivery boy to Laytons Wine Merchants. He next joined Harveys of Bristol, then moved onto Christie's auction house. His interest in wine convinced Christie's London branch to hire him at the age of 39. Well known for auctioning art and fine furniture, Christies had a lagging wine auction business that needed reviving. He was assigned to be an auctioneer for the fine wine division. He enthusiastically would hunt down impressive collections

from British estates, ferreting out important bottles and bringing them to auction. Along the way he learned a great deal about wine, which helped him to estimate its current value. This sparked interest in fine wine in the greater public. He also became a Master of Wine, the British equivalent to a Master Sommelier in the USA.

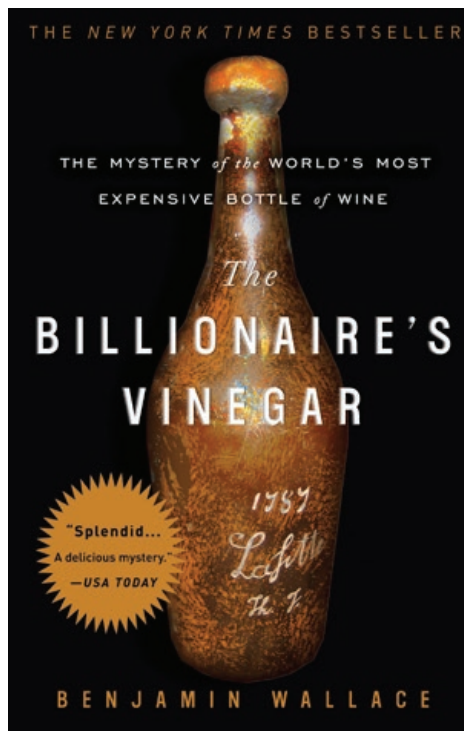
His boss suggested in 1952 that he keep notes on his tastings, which he proceeded to do in pocket sized note books. He



would assemble these notes into books that became quite popular. My first Broadbent book was the 1980 version of *The Great Vintage Wine Book*. Back in the 1980's, there were not many handy books you could go to research wine ratings. He

used a series of stars, * to ***** to rate the years and individual wines within that year. 1771 was the oldest Bordeaux he had notes on, and 1789 for Madeira. The book is still used for some Madeira ratings. In 1981, I drove down to the Heublein Wine Premiere National Auction of Rare Wines XIII in New Orleans where Michael was the auctioneer. I learned the proper pronunciation of quite a number of wines as he held sway over the podium.

Broadbent was involved with the sale of the Hardy Rodenstock 1787 Laffite (now called Lafite Rothschild) bottle of Bordeaux etched with the initials Th.J.. Reputed to belong to Thomas Jefferson, the bottles were supposedly discovered in a bricked up cellar of an old building in Paris. There were a number of Th.J. bottles in all, the other three labels being Chateaux d'Yquem, Margaux and Branne



Hardy Rodenstock

Mouton (now Mouton Rothschild), but some bore the 1784 vintage date. Michael was in charge of vetting for Christie's, and pronounced it to be authentic. In December of 1985, Christopher Forbes, son of Malcom Forbes, paid about \$157,000.00 for the 1787 Laffite at a Christie's London auction, the most money ever spent for a single bottle of wine up to that time. Michael did various checks: on the glass bottle, asking for the Paris address where the bottles were found [Rodenstock never told him the address of where he found it], etc. Broadbent acknowledged that he was like a journalist on a deadline and didn't have endless amounts of time to authenti-

cate the bottle. He felt it was correct at the time, but acknowledged that identification was not a precise science.

But in the ensuing decades, it has been denounced as a fake. Bill Koch, one of the Koch Brothers, bought another Th.J. bottle and became suspicious of fraud when the Thomas Jefferson Foundation at Monticello opined that they didn't think Thomas Jefferson ever owned them. He filed a civil complaint against Rodenstock in 2006. A book has been written on the subject titled *The Billionaire's Vinegar*. Joe Temple just wrote an article about the book in volume 132 of *Wine Food & Friends*. Here is the link: https://www.iwfs.org/assets/upload/images/wff/WFF132_1_.pdf

Broadbent also has a connection to the International Wine & Food Society. Each year, in memory of its co-founder André L Simon, the society asks a person of distinction within the world of wine and food to speak to an audience of assembled members on a specialist food and wine subject of their choice. Michael Broadbent was asked to deliver the first André Simon Memorial Lecture in 1971 in London, a year after Andre Simon's death. He was also invited to give the Memorial Lecture again in 2013, a work he titled *My Wife and Hard Wines*. Michael was also the Honorary President for the IWFS from 1984 to 1992.

A Perfect gentleman, John Michael Broadbent saluted André Simon at the end of the first Memorial Lecture by saying "I would like you all to stand and toast in Yquem - A man who earned all the laurels in his lifetime - but never rested on any of them." I would propose the same sentiment applies to Mr. Broadbent. 🍷

Sources: <https://www.winespectator.com/articles/michael-broadbent-father-of-modern-wine-auctions-dies-at-92> ; <https://www.newyorker.com/magazine/2007/09/03/the-jefferson-bottles>; https://www.iwfs.org/assets/upload/images/Andre_Simon_Lectures/ALS_Memorial_Lecture.pdf.



THE ANDRÉ L SIMON LECTURE 2013

PRESENTED BY MICHAEL BROADBENT MW

On Wednesday November 13, 2013 at the In & Out Club, London, UK

“MY WIFE AND HARD WINES”

PART 1 OF 2

Firstly I must explain that my wife has been with me throughout my career and sat at my side for 20 years taking notes at lectures, talks and tastings. I can't taste, hold a glass, speak and take notes, so she has been terribly important and it is to her that this talk is dedicated.

The title of my talk is a bit of a joke. It will be the sub-title of my last book, if I ever get around to it. Some of the American members present will be familiar with one of my very favourite authors, Mark Twain, author of Huckleberry Finn, who wrote the shortest autobiography in history, (19 pages): “My Life and Hard Times,” so I have just changed it to “My Wife and Hard Wines.”

My original brief was to give you an oration but there is insufficient time, so Andrea advised me that you would all know about the Wine and Food Society, so talk about something else, me—one of my favourite subjects!

I have had a very fortunate life, which I can only briefly say is that I moved from place to place with the most extraordinary alacrity. This was due to serendipity rather than luck. Now I don't know if you are aware of the term serendipity, but it is an event or person which leads, sometime later, and in a totally different context, to an unanticipated happy and profitable outcome.

After school, I couldn't join the century-old family firm as my father had sold out. But I could draw rather well so my mother asked me “Why don't you train as an architect?” I started at the Bartlett School of Architecture. After only one year I had to join the army. I was a terribly bad soldier but I did enjoy my last posting which was at Dover Castle where I was the assistant adjutant, assistant organist and assistant librarian but I was doing none of those jobs very seriously. I was down in the town, drinking coffee and ogling

the girls [laughter from the audience]. After four years I resumed my architectural studies. It was awful. I was workshy. In my final year I was faced with two examinations—one was engineering. I knew nothing about that, the other was ‘drainage and sanitation.’ I looked through the questions and I couldn't answer any of them, so I walked out. By then I realised architecture wasn't for me, and that I must do something else.

The next bit of luck was again due to my mother—I didn't know what on earth to do—I was sketching a lot and I exhibited—but she saw an advertisement in The Times personal column, which was strange as I thought she only read the Manchester Guardian and the Oldham Chronicle. ‘Laytons Wine Merchants’ had an opening for a trainee, “apply in writing,” which I did. Later, in one of Tommy Layton's books he wrote that the main reason for taking me on was that he admired my architectural Italianate hand writing. Layton had a retail wine business, a wine restaurant and had opened one of the first wine bars in London. He was a bit of a scholar, but behaved like a charlatan. One of the best things was his ‘Circle of Wine Tasters’, which the staff called ‘wine wasters.’ I joined and learnt a lot about wine. Although he was eccentric and difficult at times, we got on very well. A few days after I had joined he gave me some of the best advice I was ever given “Michael, when you taste a wine, make a note.” I rushed out and bought a little red book and made my first note on September 17th 1952: a



Michael Broadbent with wife Daphne

modest Graacher. But on the same page I noted Graham '24 and on the next page, another vintage port, an 1897 magnum of Tuke Holsworth. For the entire year I was paid £300! But it was a marvellous year, at the end of which I went to Portugal. In those days you sailed on a cargo boat which plied regularly from the London docks to Oporto, Bordeaux, Charente and Jerez. Whilst waiting for the tide to change at London docks, I did a couple of pen and wash sketches. Then for 2½ days, as there was nothing to do, I sat at the stern of the ship and drew the back of the boat. When we arrived at Oporto, the ship had to wait for the tide to change to get across the sandbar. Oporto was destitute. The Port trade was at a low ebb and it was thought there was no future at all for it. Then I went to Jerez to visit sherry bodegas, afterwards to Gibraltar where I awaited a P & O Liner to London. As it happened I had been given by an old army friend an introduction: “If you care to call on my fiancé, she lives near Gibraltar.” As I had nothing else to do I said “Why not.” Unhappily she was ill in bed. However, her father kindly invited me to stay to dinner. It turned out he was a director of wine merchants, Saccone & Speed. He said if you would like a job in the wine trade, come and meet my Chairman, who was based in

Gibraltar. He, in turn, gave me an introduction to the Managing Director of Saccone's in London who offered me a job. So, from sweeping cellars, and delivering wine in a 'van ordinaire', I became a young gentleman in the wine trade:—I wore a Savile Row suit, a bowler hat, stiff white collar and carried a furred umbrella. Everyone in the wine trade wore a bowler hat whether you were the boss, or somebody like me, a sales assistant; it was a wonderful time.

After a couple of years I joined Harveys of Bristol. Soon I was posted to Manchester—they 'sent a thief to catch a thief.' All my life I had been trying to get away from 'the North.' But the work was very creative, my boss was a delightful man, George Delaforce, the local director known to all his many friends as 'Wog.' He was a larger than life character and great fun. But I always avoided him on a Monday morning. But one morning a personable young lady came in with an appointment to see Mr Delaforce. Her name was Dodie Pickup, a presentable lady in the second flush of youth. She and 'Wog' were incarcerated for two hours. It turned out that turning on the charm, she was trying to persuade Harveys to provide the wine at the first dinner of the new mid-Cheshire branch of The Wine and Food Society. Of course she got her own way. The opening dinner was held at the Grosvenor Hotel in Chester, and André Simon was the guest of honour. I had met him, but only briefly before. He charmed everyone with his French accent, and wit. When there was a call for the chef, André turned to him and said "This is the worst meal I have ever had in my life" and went through each course saying what was wrong. Most of us had never heard anything like this before. Nor had the chef who burst into tears and left. However, I do think it is inappropriate and very foolish to call for the chef if it has been a lousy meal.

Back to Christie's. When I was with Harveys London office in King Street, I used to go into Christie's regularly to look round the galleries and nursed a secret desire to work for a great company of international reputation. But then I forgot all about it because Christie's, at that time, didn't auction wine. However, about 10 years later, when I had become the UK Sales Director of Harveys, less and less I had to do with wine and was feeling like a change.

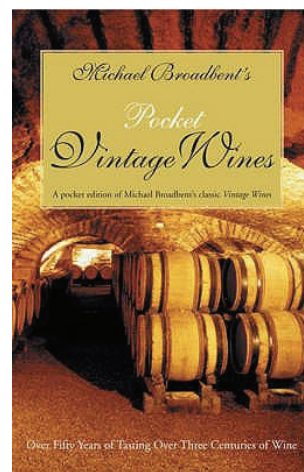
There was a rumour (in 1965) that Christie's were thinking of restarting wine auctions. Out of the blue I wrote a letter to the Chairman saying that the wine market was fragmented and potentially a very good time to start. A long story, but with the support of my old friend Harry Waugh, was taken on. Of course, I knew nothing about auctioneering. Yet I predicted that in the first year wine sales might be about £¼ million, the following year double and in due course £900,000. Once we reached a £million would be profitable, I also suggested that Christie's would be needing a man with trade experience, aged between 25 and 35 (I was 28 at the time), with a salary exceeding £3000 p.a. Christie's merely offered me £3,300 which I promptly accepted, the Chairman saying "Broadbent, it's up to you!" My knees went to jelly.

Happily, the Christie's partners, were not only grandly connected but all terribly nice. They left me completely to my own devices. Our opening sale on October 11 1966 was a success. Towards the end of the first season, May 31 (1967), we had a sale which put us on the map. How do these things happen? It happened because Patrick Lindsay, whose father was Premier Earl of Scotland, introduced the Marquess of Linlithgow who said that my brother and I had a collection of old Madeira, some of which was drinkable and some not. I said can I come to see the cellar? At first no reaction, but eventually I was invited to visit Hopetoun House, near Edinburgh. I was taken, by a former girlfriend, to the front door. It was very dark and I couldn't see any knocker or bell. Eventually the door opened. I had timed it beautifully because his Lordship and his butler were just putting on their jackets. They had both been watching the Miss World competition on TV. Lord Linlithgow quickly put me at my



Michael Broadbent at the Christie's wine auction podium

ease. All the aristocrats that I have ever met were all terribly kind, except one! Linlithgow had all the Hopetoun treasures, in trust, and confessed that he had only £2,000 cash to spend! (this was 1966).



The next morning I took stock of a wide range of very old wines including a very rare 1911 Sandeman port, the only shipper to 'declare' to celebrate George V's coronation. On the doorstep, as I was leaving, Linlithgow showed me a list of wines owned by his neighbour, the Earl of Rosebery, saying "Harry has got a lot of wine, but he is 'getting on', and was drinking very little these days. It would be well worth

following up." Lord Rosebery's Dalmeny estate was as big as the size of Edinburgh. He had a perfect cellar and a marvellous collection of great wines. I next went to Mentmore, a vast Victorian pile in Hertfordshire. In the cellar they had another great range of Lafite (his mother was a Rothschild). It was a long job, single-handedly checking and sticking on slip labels. The combined Dalmeny and Mentmore cellars included 1858 6 mags; a single bottle of the great 1864 Lafite, (Queen Victoria was serving the same wine at dinner parties 10 years later). An unprecedented range of 1865s, which included 2 triple mags (jéroboams); 16 double mags; some 1871s; 1874s; 38 mags and 50 bottles, all Lafite in immaculate condition. There were many other rare wines including an 1851 port. It was amazing. Still perfect. 🍷

IWFS GREAT WEEKEND IN CHARLESTON SOUTH CAROLINA

Part 1 Wednesday 10/16/2019

**STORY & PHOTOS
BY WAYNE MARKUS**





Charleston is a world-class destination for a variety of reasons including history, fine dining, Lowcountry cuisine, architecture, plantations, horse-drawn carriages, historic home tours, the Charleston City Market, music, beach-front rental homes, weather, shopping, and the list goes on and on.

What is **Lowcountry**, also known as Low Country? Generally, it's defined as four counties: Beaufort, Jasper, Colleton, and Hampton. Charleston and Pawleys Island are often considered Lowcountry. But, Lowcountry is identified as much by its character as a spot on the map. You'll know it when you see it: saltwater marshlands, cordgrass, live oaks, Spanish moss, sweetgrass baskets, Gullah culture, she-crab soup, shrimp-and-grits, seafood over rice, raised houses with deep porches and tall shuttered windows, and palmettos. The **Gullah** are African Americans known for preserving more of their African linguistic and cultural heritage than any other African American community in the United States.

Charleston is known as "**The Holy City**" due to the religious freedom that dates back several hundred years. The many church steeples helped guide ships into Charleston harbor.

Several **Charleston Harbor cruises** provide views of the city and visits to Fort Sumter, Fort Moultrie, Fort Johnson, the USS Yorktown, the Arthur Ravenel Jr. Bridge, and if lucky, dolphins. These cruises do not disappoint, but do wear a windbreaker.

If you cannot enjoy Charleston, you are not programmed to enjoy travel (personal opinion). It is the perfect location for a long weekend, especially an IWFS Great Weekend.



IWFS members arrived at the **Hotel Bennett** throughout the day on Wednesday October 16, 2019. The Bennett Hotel opened January 27, 2019. At groundbreaking in 2015 it was announced that the price tag would be \$101 million, but there has not been an announcement of the final cost. Owned by hotelier Michael Bennett and his company, Bennett Hospitality, the hotel is named after the Charleston-based Bennett family. Michael Bennett, who has been involved in various projects over the years to renovate aging buildings throughout Charleston, has owned the land on which the hotel stands for nearly a quarter of a century. It was built on the site of the Charleston County Library and in deference to the Library, its pink marble was repurposed for the floor, bar, and tabletops in the Champagne Bar and each guest room has a bookshelf. It features art by local photographers and artists in modern era "Charleston Renaissance." A personal favorite is an imposing painting of Michael Bennett in the woods with his double barrel shotgun.

The Wednesday evening **Meet & Greet** reception at the Hotel Bennett was typical of IWFS events starting with passed hors d'oeuvres and Dom Ruinart Blanc de Blanc Brut Champagne. I had the opportunity to visit the kitchen and staging area before dinner. The table setup on an easel

with notes regarding special food preferences, VIP tables, and serving order was well planned and efficient. Chef Bob Gibson, originally from a Chicago suburb where started his career washing dishes and moved up to cooking, moved to Charleston and was banquet chef at the five-star Sanctuary Hotel on Kiawah Island before coming to the Bennett.

The first course was prosciutto-crust local line-caught black grouper and Riesling-braised endive with **Louis Latour Puligny-Montrachet "Sous le Puits" premier cru 2015** from Burgundy.

The second course was duck breast with cider-glazed Brussels sprouts and sour quince purée with **Louis Latour, Corton, Château Corton Grancey 2016** from Burgundy.

The third course was maple-soy-glazed 72-hour beef short ribs with Carolina gold risotto, collard green fritters and Vidalia onion jus with **Château Haut-Beauséjour, Saint Estèphe, Bordeaux 2015**.

The dessert course was roasted apple crumble with vanilla Bourbon whipped cream and **Dow's 20-year-old Tawny Port**.

Tomorrow we would tour several of the sights Charleston has to offer. 🍷



**UPCOMING
COUNCIL BLUFFS
BRANCH EVENTS**
Mark Your Calendars!

**MAY
29**

OMAHA PRIME
Producers: Hayes & Hipple



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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

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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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