

The Bluffs Food & Wine *gazette*

AUGUST 2018



EVENT REPORT: Dante Italian Dinner

INSIDE

- New York Great Weekend Part 2
- Why Madeira? Part 2
- A Brief Sketch of the Life of André L. Simon (1877-1970)



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

President's Comments

Hello Everyone,

Hope everyone is having a great summer so far.

Attendance continues to be excellent so far this year, please keep it up. A lot of planning and hard work goes into putting on these events.

By now most of you are aware that our branch has embraced the world of technology. For the upcoming event and future events the board has implemented an electronic reservation system. This allows us to send out invitations, and reminders for upcoming events. Members events can now be paid online through PayPal. This helps event planners with numbers, and stops them from having to run around the night of an event trying to collect checks. This system was used for the first time for our July event and seemingly everything went smoothly. If anyone has questions regarding the system, or needs help using it please do not hesitate to contact me directly.

Looking forward to August and September there are a couple of great events to start planning to attend. August 23rd the Thrashers and Lemkes will be hosting an event at Grey Plume. Not sure we have ever done an event there. Then on September 7th, the Ayoub's and Hipple's will be throwing a White party at the Ayoub's house. Due to availability issues with the venues these events are only a couple weeks apart, but you aren't going to want to miss either.

That's all I got.

I look forward to seeing everyone soon.

Cheers,

Joe Goldstein

***"If you walk a mile in my shoes,
you'll end up in a wine bar"***

-Vinepair

Cover Photo: New York Great Weekend 4/13/2018. From L to R, back row, Karen Markus, Susan Koesters, Patti Hipple, Jennifer Ayoub; Front row: Jill Goldstein, Mary Murphy. Photo by Wayne Markus.



**EVENT
REPORT**
MORE IMAGES
-ON THE-
NEXT PAGE



Editor's Corner

EVENT PHOTOS ARE NOW ONLINE! You can go to the IWFS.org website, log in, and go to Americas, then Iowa, then Council Bluffs, then click on The Bluffs Food & Wine Gazette. Click on photo album for the Gazette that will contain those photos. There is a two month delay in event reports, so a June event will be found in the August Gazette. But there will be a two month in advance preview of the photos. They will just be listed when the Gazette comes out two months later.

If memory serves, this was the first time the Council Bluffs Branch held an event at the original Dante Pizzeria Napoletana at 169th and Wright Plz. (There is a new Dante's at 3852 Farnam now.) But a number of members have gone there on their own in the past. Chef Nick Strawhecker puts on a feast as only the Italians do, using his wood fired oven and delicious menu. One thing I really enjoy is that Adam Weber, Sommelier, IWP, always informs us of the Italian wines, something everyone in this branch needs since we don't typically drink Italian wines. Chef Strawhecker agreed to send us the recipe for our fish course, which I thought was the standout dish of the evening. However, his busy schedule caught up with him and we won't get it until next month.

Continuing our series on the New York Great Weekend, our contributor this time is Jill Goldstein. I believe this was the first time Jill (and Joe) went to an International W&F event. I thank Jill for volunteering to write this episode. Those who are willing to write and contribute to the Gazette are as scarce as hen's teeth, and much appreciated by your editor. If you can't make the time commitment to attend an International Festival, try the Great Weekends. They are shorter, but the quality is still there.

In preparation for our Society's 85th Birthday, the Council Bluffs branch's event on November 18, 2018 at Le Bouillon will feature a Madeira tasting. Our series on Madeira continues in this second part of a series. This month we focus on the history of Madeira.

Also to prep us for the 85th IWFS anniversary is another installment of the **history** of the Society. We continue with a brief sketch of principal founder, André Simon.

Tom Murnan

"One of the aims of our Society is to overcome indifference to the flavour, variety and cooking of food, as well as the ignorance of the merits and charm of wine. Such ignorance and indifference are the cause of dull meals, and dull meals never did anyone any good."

*-André Simon,
11-14-1933 at the
Wine and Food Society's first event*





EVENT REPORT

DANTE ITALIAN DINNER

Written By Tom Murnan | Photos by Tom Murnan

SUSAN KOESTERS HAD a great idea. Let's do an Italian wine dinner at Dante Pizzeria Napoletana and let's serve all Italian wines. It was an inspired choice because Chef Nick Strawhecker goes all out to serve up a veritable feast. But he had help as well: General Manager Adam Weber, Sommelier, IWP. What is a Sommelier IWP, you might ask? IWP stands for Italian Wine Professional, earned through the Napa Valley Wine Academy. There are only 120 IWP in the USA, and Adam is the only one in Nebraska. I always learn a lot about Italian wines when Adam is in charge of the wine service. He is passionate about educating guests about Italian wine regions and wine. Co-host Patti Hipple was in charge of selecting the wines. Most of the wines came from our Branch cellar. Attendance was 30 members and one guest, with two no-shows.

A nice appetizer spread greeted us. This included one hard cheese (Parmesan), one

soft (brie), house made zucchini chips, which were quite addictive, salami, prosciutto, thin sliced ham, house bread with honey comb and jam, and finally two kinds of olives. We started with an Italian sparkler, **Ca del Bosco Cuvee Prestige Franciacorta Brut**. I heard a number of favorable comments on this bubbly. It was not as dry and acidic as French Champagne, softer, and went well with all the antipasti. The wine hails from the northern part of Italy, in Lombardy. It is composed of 75% Chardonnay, 15% Pinot Nero and 10% Pinot Bianco. Franciacorta is the DOCG. Adam told us that Italians claim that sparkling wine was invented here about 100 years before Champagne became sparkled.

We then moved on to the outstanding **Fish Course: Hampton Bay (New York) Fluke with Fregola Sarda & Shaved Asparagus**. Some flat fish are right-side-up (their left eye migrated to the right side) and some are left-side-up,

meaning that their right eye migrated to the left side. All flukes are flounders, but not all flounders are flukes. Left side up flounders are flukes, and right side up flounders are flounders. Flukes are called summer flounders, while winter flounders are flounders. Phew. I'm glad we got that straight! So what is **Fregola Sarda**, then? Fregola is Sardinian style Pitim, better known as Israeli couscous, which is a pasta made of semolina dough rolled into little balls which are sun dried, then toasted giving a slightly nutty flavor. Our dish had baby turnip, radish, and shaved asparagus and nettle leaves. Looking like a mint leave with similar texture, the nettles leaves were mildly earthy and a bit piquant.

Our white wine was the **2015 Feudi di San Gregorio Fiano di Avellino**. This is a top wine producer in Campania. Dry and mineral with good acid balance, it was a perfect match to the complex couscous, veg-

etable and citrus flavors of the pasta. The fish was lightly sautéed, not at all heavy. A perfect light and complex, satisfying summer dish. I was so impressed I asked Chef Stawhecker for the recipe. To me, it was the best dish of the evening. Unfortunately, due to the time constraints of a busy schedule, Chef Nick will type the recipe for our next issue.

We next moved to the **Pasta Course**. Here we were served **Tagliatelle with Salumi Ragù and Pecorino Cheese**. House made pasta was covered by a slow cooked, beefy sauce of cured meats, like salami. Two very different kinds of wine were served. We compared the **2012 Castellodi Bossi Chianti Classico Riserva Berardo** to a **2012 Vigneti del Vulture Aglianico Piano del Cerro**. We are all familiar with Chianti, which uses the **Sangiovese grape**: bright acidity, cherry taste, and tannin. We are not familiar with the wines of Vulture (pronounced "Vooltooreh") which is grown near the extinct volcano on Mount Vulture in the Basilicata region of Italy (southern Italy, center of the boot). **Aglianico** (pronounced "ah-ylee AN-i-koe" or "i anico") is a grape variety introduced by the Greeks in the 5th century BC. It is a corruption of the Latin "vitis Hellenica," or Greek wine. It is a black grape and was considered a first growth wine in ancient times. Rich and earthy, with a taste of mushrooms and, to me, a bit of dried raisin flavors, it seemed almost Californian in its richness compared to the more austere Chianti. However, to me the Chianti made the food seem less heavy and gave the pasta a lighter feel, while the Vulture made it feel heavier. There was no contrast to the heavy meat flavors. All in all, I felt the Chianti was the better match for this pasta dish, and the Vulture a bit too rich and out of character for what we are used to in an Italian wine around Omaha/Council Bluffs. Maybe we just need more practice with Italian varietals.

The **Red Meat Course** was next. **Wood-Oven Braised Short-Ribs with Shiitake Mushrooms, Beef Sugo and Soft Polenta**. I was not prepared for how rich this dish turned out to be. The short rib was slow cooked and savory, but it sat in a pool of incredibly rich polenta, enhanced by butter and cream cheese. Our wines now moved to the Super Tuscan variety, which means they use French grapes (and typically, but not here, some Italian grapes). Two wines to compare again. The first is by the Antinori family which began making wine in 1454. **2015 Antinori Tentua Guado al Tasso Bruciato** has 70% Cabernet

Sauvignon, 20% Merlot and 10% Syrah in its blend. It hails from **Bolgheri**, which is known for Bordeaux style blends: Cab, Cab Franc, Syrah,

Merlot and Sangiovese. **The 2012 Regina di Renieri Montalcino** instead comes from Toscana (Tuscany). Tenuta Renieri comprises just over 300 acres right in the Brunello di Montalcino zone, on slopes that face Monte Amiata. The single Regina Vineyard, where the grapes for this wine are sourced is just 7 acres at high elevation and it's planted with Syrah which responds incredibly well to the volcanic soils and warm microclimate. Our wine was, then, 100% Syrah, and spent 18 months in oak barrels. It is unfiltered and unfinned. In a similar comment as with the pasta I found both wines too rich for the opulent polenta. They enhanced the richness of the entire dish rather than reducing it. To me, better might have been wines that were a bit more austere that would have cut the richness, but that is just me. Except for this quibble, both did a wonderful job and were powerful examples of how good Italian wines can be, even if they are using French varietals.

Dessert was Almond Cheesecake, Crushed Biscotti and Raspberry Sorbetto. This was quite nice, with the cheesecake being rich and creamy, while the sherbet being brighter, with the essence of raspberries. 2009 Badia a Coltibuono Vin Santo del Chianti Classico was our dessert wine. Vin Santo literally means Holy Wine. It was thought it got the moniker because sweet wine was preferred for Mass in the Catholic Church. Adam told us there were different ways to make Vin Santo. You can harvest and then place the grapes on straw mats to dry out (traditional method), or put the grapes in rooms designed to desiccate the water out of the grapes (modern method). Another way is to let the grapes hang on the vine and dry there before harvesting. Coltibuono uses the latter method. Their blend is 50% Malvasia and 50% Trebbiano grapes. It is then aged for 6 years in small 9 liter barrels before bottling. Dante's just happened to have some of these barrels.

The wine was quite sweet, but not as unctuous and oily as a Sauternes, and just a bit sharper with acidity.

Many thanks to the Dante staff for creating and serving a fantastic Italian dinner. Chef Nick Strawhecker outdid himself on this one. I for one anxiously await the Fluke with Fregola

Sarda recipe. And many grazie to Adam for all the education on Italian wines. It makes it all the more enjoyable when you have an idea of what you are drinking. Gratitude as well to our co-hosts Susan Koesters and Patti Hipple. Great job ladies!



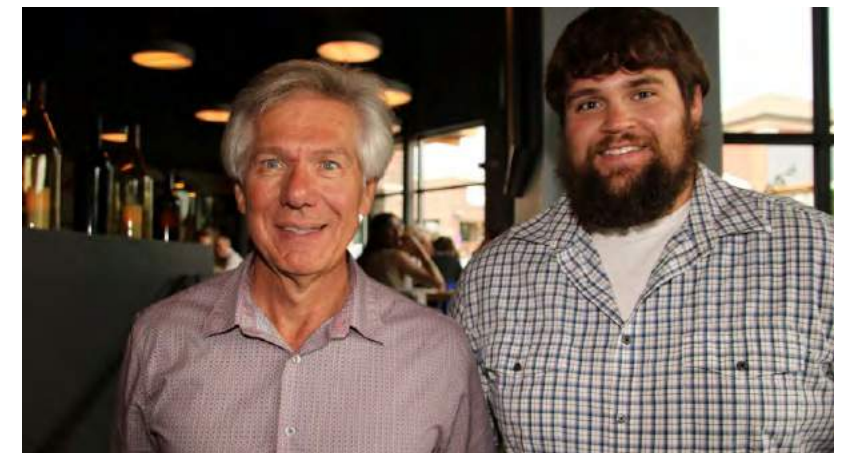
Italian wine districts



9 liter aging barrels for Vin Santo at Dante









IWFS NEW YORK GREAT WEEKEND *part 2*

HARBOR CRUISE AND GRAND CENTRAL STATION TOUR

Written By Jill Goldstein | Photos by Wayne Markus



THERE'S NO PLACE LIKE NEW YORK—the city that never sleeps! After a fabulous evening at Del Posto followed by many participants staying out into the wee hours, the group met the next morning on **Day 2 of the Great Weekend** at our now-familiar bus, casually-dressed and some more awake than others! We arrived at Pier 62, Chelsea Piers. There our chariot awaited—the **Manhattan II**, a Classic Harbor Line old-style motor launch. This was not a tugboat, but rather a beautiful small yacht designed 1920's-style in which we could sit inside at small tables surrounded by windows which opened to the outdoors. The weather could not have been more cooperative. It was a gorgeous sunny and 80 degree day and many of those windows were opened!

We were treated to a lovely buffet lunch aboard the boat, consisting of assorted sandwiches, fruit, salads and cookies. The buffet lunch allowed the group to mingle freely with one another and explore the boat and its spectacular views

as we pleased. Accompanying the lunch were two fantastic South African wines from **Newton Johnson Vineyards** of the Hemel-en-Arde Valley, near Hermanus in the southern tip of South Africa. We enjoyed its celebrated 5-star (Platter's Guide) **Family Vineyards 2014 Chardonnay** which proved to be a well-balanced wine with fruity and oaky notes—delightful with our light lunch. In addition, we were served the 4-star (Platter's Guide) **Walker Bay 2013 Pinot Noir** which likewise provided an appropriate and delicious pairing.

After lunch, most of the group wandered up to the outdoor deck of Manhattan II. The boat ride offered an up-close and personal look at many iconic New York sights, such as the new One World Trade Center tower, Ellis Island, Governor's Island and the Brooklyn Bridge. No doubt the highlight, however, was our close-up view of the Statute of Liberty. The boat traveled slowly enough that most of us were able to take our photos with Lady Liberty in the backdrop.

Our boat ride came to an end after two hours. We were free in the afternoon to choose our own adventure. New York City has endless activities and areas to explore, making it difficult to decide where to go next! Some of the group walked to nearby Chelsea Market, a historic building restored into an eclectic boutique shopping and restaurant community. Others cabbed to SoHo for afternoon shopping. A productive, eventful and fun day was had by all!

Day 3 of the Great Weekend began once again at the bus, destined for **Grand Central Terminal**. Yes, it is technically called "Terminal", not "Station", as most believe. No first-time visit to New York is complete without a visit to the world-famous landmark, founded by Cornelius Vanderbilt shortly after the turn of the century. Andrew Jones said it is one of his favorite and most interesting sites in the City and he did not want us to miss it. We gathered under the iconic opal-faced Main Concourse Information Booth Clock and broke up into groups of about 10 each with our own well-informed personal tour guide. We all received headsets and so we were able to hear our tour guide clearly.

We learned about the history and unique features of the building, including the Main Concourse Ceiling with its design replicating the zodiac and 12 constellations. We went down to the Whispering Gallery, with its low arches in which you can talk to someone in the opposite corner and they can actually hear you from far across the room! We went outdoors and saw the famous Tiffany Clock, surrounded by statues of the Greek Gods of speed, strength and intellect, representing elements of the railroad. Did you know that Grand Central has its own market with restaurants, shopping and grocery items? It is virtually another city within itself!

Continuing with the weekend's Italian restaurant theme, our tour was followed by lunch at Northern-Italian style **Cipriani Dolci**. Located on the West Balcony of Grand Central Terminal, the restaurant offered a lovely view of the building's Main Concourse. We were seated in tables of approximately ten and treated

to a family-style three course meal. Our appetizers included caprese and cucumber salads, fried calamari, tuna tartare, prosciutto and carpaccio. The course was accompanied by a **2011 Corte alla Flora Vino Nobile di Montepulciano**, a lovely red fruity and spicy blend of Sangiovese, Prugnolo, Gentile, Cabernet and Merlot.

The main course, also served family style, consisted of chicken spezzatino (meaning "cut up") with a red Italian curry sauce and salmon with tomatoes and capers, and mixed vegetables served with a **2014 Tenuta Guado al Tasso (Antinori) Blogheri Il Bruciato** from the Bolgheri area of a Tuscany. The wine was a blend of Sangiovese, Cabernet, Merlot and Syrah, with cherry notes and paired nicely with the Italian flavors. While our group was already very full at that point, we nonetheless managed to enjoy the dessert course which included vanilla crème meringue cake, chocolate cake and a lemon tart. We all agreed that it was perhaps the most unexpectedly delicious and interesting meals we had the entire trip!

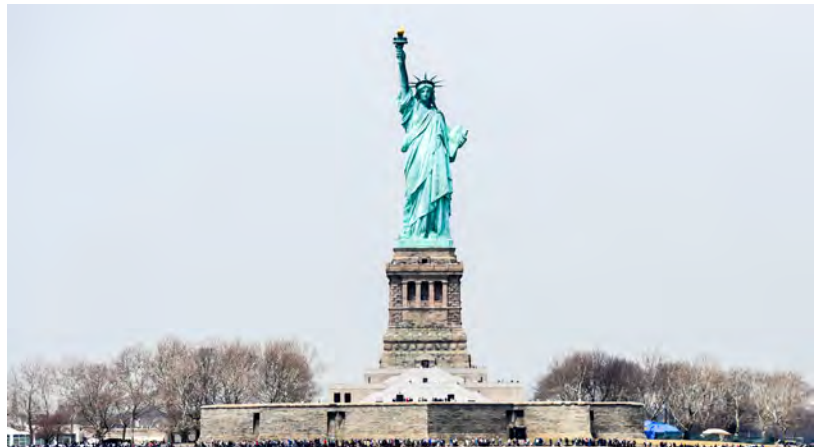
Even though food was the last thing on our minds, some of us were compelled to try the famous 100-year old **Grand Central Oyster Bar** in the terminal. We did not regret our visit, and felt that it capped off a perfect Day 3 of the Grand Weekend heading into our much-anticipated final dinner at the University Club!











WHY MADEIRA? *part 2*

A BRIEF HISTORY OF MADEIRA

Written By Tom Murnan

IN OUR CONTINUING SERIES highlighting Madeira prior to the November 18th tasting, here is more background on the island and the wine.

Madeira is part of a set of volcanic islands sitting in the Atlantic Ocean 600 miles southeast of Gibraltar, 700 miles south from Portugal, and 200 miles north of the Canary Islands. Although known by Arab sailors, no European colonized the island until it was discovered by the Portuguese explorer Zarco in 1419. The name Madeira means wood in Portuguese, and when discovered, the island was covered with dense forests. The island is in a moderate subtropical climate somewhat similar to Hawaii, but with an average mean temperature of 66 degrees F. The lowlands will get about 30 inches of rain a year, mostly between October and April. There is very little rain the rest of the year. The island itself is very mountainous, with few horizontal plots of land. Vineyards were laboriously cut into terraces on the sides of the mountains for the majority of the higher elevation vineyards. None-the-less, by 1455 a Venetian letter mentions the beauty of the Maderian vineyards. Christopher Columbus and his brother lived off and on in Madeira from 1470 to 1485. Although a colony of Portugal, the island was populated by Italians and British, in addition to the Portuguese. Today, Portuguese is the official language spoken.

Madeira was a natural nautical crossroads for European ships going to the East Indies or the New World, or for ships going from the Americas east to Europe. At first, the wines made were regular table wines. Markets were developed for the mother country, Portugal, but also Britain, Scandinavia, North Africa, Brazil and as far away as Russia, and India, but especially North America. By the 17th century North America became British colonies and Madeira wines were greatly sought after. Then, in 1665, Britain's Charles II issued an ordinance to "the English plantations overseas" banning European goods to English colonies unless they were carried in an English ship. Madeira was specifically exempted, which greatly aided exportation since it avoided Charles' tax. On the island, the British began their predominance as wine shippers in the late 17th and early 18th centuries. Names such as Leacock, Newton, Cossart and Blandy became prominent. They established a British "Madeira Factory," a kind of Chamber of Commerce, to promote the wine. In



the 1700's, shipping destinations included the seaport cities of New York, Boston, Savannah, Baltimore, Charleston and New Orleans, but also Philadelphia further inland. The Dutch East India Company was also a major buyer for the markets in India.

It had been known by about 1687 that Madeira wine would benefit from the heat of the sun. By 1730, storehouses were made with glass windows in the roofs to increase the heat in the building. The process of heating seems to really have taken off after a forgotten pipe (cask) returned to the island from America and it was discovered that the contents had greatly improved after all that sweltering (at about 110 degrees) and sloshing about in the ship's hold. Known as **vinho da roda**, wine of a roundtrip voyage, the process added considerable expense to the cask. Casks would be named after the ship that carried them, such as Hurricane, Southern Cross or Comet. Tasting among connoisseurs would compare casks from several ships to determine which had the best wine. Ullage due to evaporation and pilferage from sailors could range between 5 and 15 percent. Customers liked that baked, oxidized taste.

Since this was the most expensive way possible to heat the wine, alternatives were sought to simulate a sea voyage. There are two methods for **Estufagem** (Portuguese for stove or hothouse), or artificial heat. In the first, known as **amarem de calor**, the temperature of the room is raised to 122 degrees Fahrenheit by hot water pipes for six months to a year. The wine sits in large wooden casks and is gently heated. In the second, called **cubas de calor**, the wine is placed in concrete vats or stainless steel tanks and heated by coils to about 130 degrees Fahrenheit. This method is used for cheap Madeira. Today, it is against the law to use Estufagem on vintage Madeira. Instead, the finest Madeiras are made by the **vinhos canteiro** method. The wines rest in cask on racks in rooms gently heated by the sun in rooms (between 70 and 90 degrees Fahrenheit) a minimum of 20 years. Estufagem is still used for lesser wines.

The second development that changed the character of Madeira wines was fortification. Madeira was unfortified until the 1700's. At first it was fortified with cane sugar spirits (a type of rum) known as **aguardente**. It wasn't until 1760 that French Brandy was used in place of aguardente. When for political reasons during the reign of Queen Ann, pipes of Madeira were collecting on the island instead of being shipped, something had to be done to preserve them. It was discovered that the addition of Brandy not only improved the taste, but also fortified the wine against deterioration due to heat. Typically, Madeira ranges from 19 to 21 percent alcohol.



Charleston before the Civil War

Madeira figured regularly in the history of the nation that was to become the United States of America. Madeira routes were developed along the eastern Atlantic seaboard and New Orleans. In return for the wine, the colonies exported cotton, corn and tobacco.

In anticipation, perhaps, of the Boston Tea Party, there was the **Liberty Incident**. In 1765 the British Parliament enacted the Stamp Act, a tax on items imported into the colonies. In 1768, the sloop *Liberty*, owned by John Hancock, was trying to unload its cargo of Madeira at Boston's customhouse.

It was common practice for customs' officials at the time to allow a partial unloading of stock without tax. The custom official in charge that day decided he would end this practice, and told the captain that there would be full tax on the whole load. The captain resisted by trying to unload anyway, whereby the sloop was impounded. A crowd of tax hating Americans on shore heard about this and rioted, smashing the customhouse's windows and burning the custom official's boat. The custom officials had to flee. No mention was made of throwing any Madeira into the bay! Due to its quality and prestige, Madeira became America's First Wine. Madeira is said to have been used to toast the **Declaration of Independence** and was a favorite of George Washington, John Adams and especially Thomas Jefferson. John Adams wrote telling wife Abigail how much Madeira he was drinking as a delegate to the Continental Congress. Chief Justice John Marshall started a custom whereby the **Supreme Court** justices, at the beginning of each session, bought Madeira to encourage congeniality among the justices. The frigate nicknamed **Old Ironsides** was christened with a bottle of Madeira. Francis Scott Key wrote the **Star Spangled Banner** with a glass of Madeira on his table. Much later, JP Morgan assembled a magnificent cellar of old Madeiras. Madeira was the prestige wine of its time, favored by the wealthy and powerful. They collected the wines in cask or glass demijohns, rather than in bottles, and placed them in their cellars to age and pass on to their children. Connoisseurs developed what were called **Madeira Parties** to compare wines in their cellars. The precursor of today's wine tasting, these became major social events.

Sales and prestige of Madeira were steadily increasing until two natural disasters struck the island. In 1852, **Oidium**, a powdery mildew, infested all the vineyards on the island; probably due in part to the high humidity the island experiences. The number of British shippers went from 70 to 15, and sales were mostly of old stocks. By 1861 the vines were recovering after **sulphur dusting** had been discovered and used. Then, in 1872, **Phylloxera** became the second

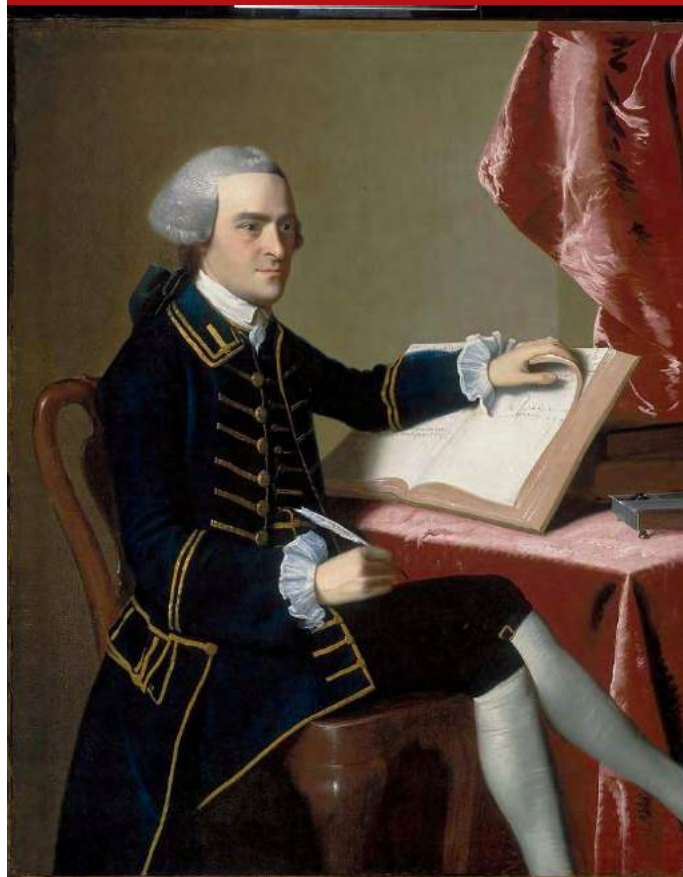


scourge. Like in France, American rootstock proved to be resistant to the louse, but replanting the vineyards was a slow and expensive undertaking. It took the American root stock years to become established, and then about 8 years to produce fruit once grafted with Maderian varieties.

While both these disasters were occurring, Madeira lost a tremendous portion of its market share. Prohibition and the Russian revolution further diminished sales. It has been out of fashion since the middle of the 19th century, and for the entire 20th century. It is only today that we are witnessing resurgence in Madeira. Lead by **The Rare Wine Company**, founder Mannie Berk has been tirelessly promoting Madeira ever since he purchased about 400 cases of old Madeira from a venerable British wine merchant when he started the company. In addition to old bottles still available, the Rare Wine Company has collaborated with **Vinhos Barbeito** to make affordable Madeiras known as the Historic Series. In upper end tasting events, Madeira is starting to be drunk throughout the meal, using the various styles and levels of dryness to pair with food and dessert. Today, the remaining stocks of old Madeira are quickly dwindling, and the price is beginning to soar. These are rare and magnificent wines that should be experienced by anyone who wishes to become a truly rounded wine connoisseur.

Next time: Maderian Grape Varieties

Uncredited Images used in this article are courtesy of the Rare Wine Company, Sonoma, California. Source material came from: *Madeira the Island Vineyard* by Noël Cossart; *Madeira* by Alex Liddell; Wikipedia, and The Rare Wine Co.

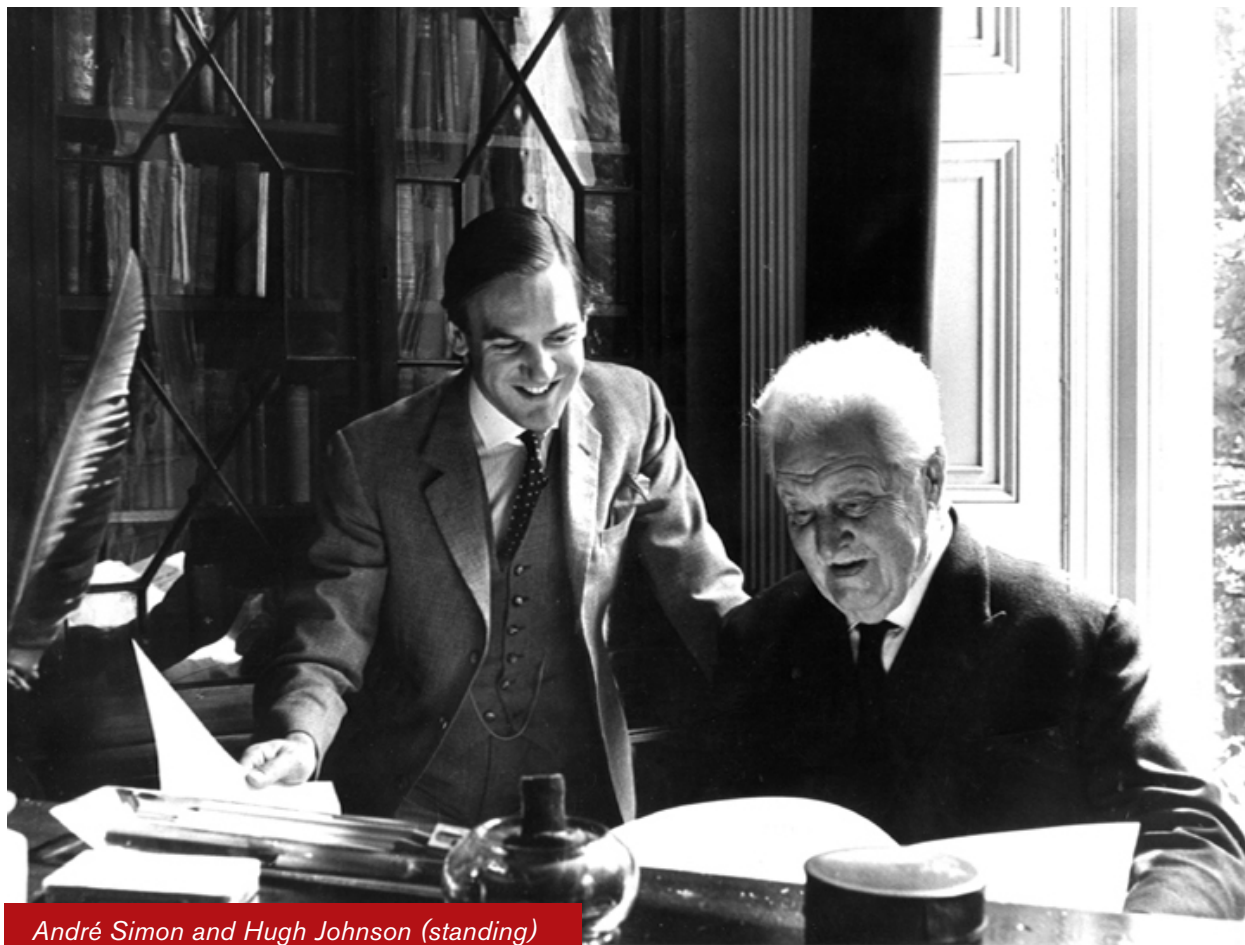


John Hancock (Source:Wikipedia)



A BRIEF SKETCH

OF THE LIFE OF ANDRE SIMON (1877-1970)



André Simon and Hugh Johnson (standing)

ANDRE SIMON - BIBLIOPHILE, gourmet, wine connoisseur, historian and writer - is unrivaled in his contribution to the "art of good living". Born in Paris, he came to London in 1902 as the English agent for the champagne house of Pommery and Greno. A year later, the editor of the *Wine and Spirit Trade Review* commissioned him to write twelve articles on the history of the champagne trade in England. Bitten by the bug of "printers ink", Simon went on to write over 100 books and pamphlets on wine and food. Simon's knowledge of wine and food was encyclopedic, and his literary style is imaginative, clear, concise and distinctive.

Simon collected wine books all his life, and his personal collection was one of the finest ever assembled by an individual. His love of books is well described by Hugh Johnson in the foreword to the Holland House facsimile reproduction

of *Bibliotheca Vinaria*: "His senses of sight and touch were as well developed as his famous sense of taste. Books to him were objects of physical attraction. I remember many occasions when he took book after book from his shelves for me to admire their print, their woodcuts or their bindings."

He was one of the founders of The Wine Trade Club, and at thirty-two was elected its first president. He also founded the Saintsbury Club, a prestigious London dining club which still meets biannually.

In 1932, at the age of fifty-five, his life seemed shattered when he was discharged as Pommery and Greno's agent. But his bitterness and vow never to have any more to do with the wine trade were short-lived. Within months he was on his way to Madeira, and upon his return he attempted, unsuccessfully, to revive his adopted country's interest in



Madeira wines. Shortly thereafter, he contracted with Constable, publishers, to edit a series of popular books on wine.

With the help of his friend, AJA Symons, Simon came upon the idea of forming a wine and food society, with Simon responsible for the dinners and tastings and for editing the quarterly journal that came to be known as *Food and Wine*. The idea quickly proved to be popular and within three weeks of its inception there were 232 members. The Wine and Food Society - later The International Wine and Food Society - consumed much of his time for the remainder of his life.

Source: IWFS.org; Americas; About us; History

UPCOMING COUNCIL BLUFFS BRANCH EVENTS

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**AUG.
23**

COUNCIL BLUFFS COUNTRY CLUB
 Theme: The Language of Wine
 How do you describe that wine you just tasted?
 Grey Plume
 Producers: Thrashers and Lemkes

**NOV.
18**

LE BOUILLON
 An 85th Birthday Party
 Madeira Sit Down Wine Tasting featuring a 1932 Verdelho
 Producers: Tom & Mary Murnan



**SEPT.
7**

AYOUB HOME
 Summer white party (dress in all white)
 Featuring all great summer wines
 Chef Benjamin Maides from Au Courant
 Producers: Ayoub, Kossows & Hipple

**OCT.
—**

TBA
 #HerWine:
 Women wine makers
 J. Coco 52nd and Leavenworth
 Producers: Jill Goldstein and Jill Panzer

**DEC.
9**

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

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: Joe Goldstein
 Vice President: Jill Goldstein
 Treasurer/Membership: Diane Forristall
 Secretary: Connie & Gary Martin
 Cellar Master: John Fischer & Patti Hipple
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The Bluffs
Food & Wine
 August 2018 *gazette*

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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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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