

The Bluffs **Food & Wine**

September 2014 *gazette*

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



President's Comments



Dear Members,

Dear Members,

While traveling Suzanne and I make a point of looking to sample local wines made from varietals that may not be as well known. It is interesting to taste what is unique to that region, wines that may be harder to find back home. Suzanne and our daughter Sara came across one such wine recently that we had enjoyed in Chile, a Carmenère.

The wine is a **Terranoble Gran Reserva Carmenère 2011** (96% Carmenère, 4% Cabernet Sauvignon). Viñedos Terranoble is in Valle del Maule, the biggest wine-producing region in Chile. The wine is aged for 12 months in French and American Oak barrels and has an intense and deep red-blue color.



"Deep, rich and intense, with good cut to the concentrated cherry tart and dried raspberry flavors. Offers lively minerality midpalate, showing notes of graphite and white pepper. The zesty finish is well-spiced. Drink now through 2020."
91 Points
Wine Spectator

In the late 1800's, Carmenère was brought over to Chile from France. For a while, Chilean growers thought this grape was Merlot and labeled their wines as such. But in the early nineties, thanks to DNA testing, vineyards were revisited and the grapes correctly labeled, and Carmenère was discovered to be the backbone of many Chilean wines. You can still find plantings of Carmenère in France, as well as a few other wine growing regions, but you'll find most bottlings of this variety in Chile.

Carmenère produces a wine with fruit forward taste similar to a Merlot. The tannins are gentler and softer than Cabernet Sauvignon but with a similar structure. The grape is considered part of the original six red grapes of Bordeaux, France.

Carmenère pairs well with savory dishes, especially earthy stews, and moderately spicy or even hot spicy dishes. It also pairs well with braised short ribs.

Before closing, I would like to thank Valarie and John Ware for opening up their beautiful 19th century home for our August "LobstahFest!". Quaffing on the patio was a delight including the "blessing of the Lobster". Chef Jess did a superb job of preparing the menu. The evening was a fun event for all.

Enjoy,

Bob Kossow
President

"The discovery of a wine is of greater moment than the discovery of a constellation. The universe is too full of stars."

— Benjamin Franklin

Editor's Corner



Dear Members,

I hear tell there was a great event in Glenwood, IA when Valerie and John Ware opened their 1875 home up to Lobstahfest! And, like the good old days, some time was spent outside on the great wrap-around porch. I say “hear tell” because I was unable to come, so I recruited Bill Hariott to take photos, and we have two guest reviewers to describe the event. Read on to see what it was like.

One of the great things about joining the IWFS is the festivals and trips that are available periodically. These don't just happen. It takes hard work and a lot of planning. Our own Steve Hipple is in charge of many of these destination trips. The latest one was a river cruise down the Rhône River. The Rhône is a long river, and once I spotted it from 20,000 feet in an airplane. The Rhône was the invasion route for conquering centuries, starting with the Romans and probably before. It is nice and flat along the southern end but hilly if you stray many miles off either side. But the interesting part of the river is the northern end. That's where many famous destination AOC vineyard are found, like Hermitage, Châteauneuf-du-Pape, or Beaujolais. Burgundy is within easy reach as well. We are beginning a new series of articles about this fabulous trip. My only regret is that I was not among those who were able to go! But I am enlisting the help of Phyllis Hegstrom who gave me three DVDs of photos and menus, and Jill Panzer, to recreate the scene. Live vicariously by reading about the trip!

Enjoy!

Tom Murnan



“Indeed, stock is everything in cooking...without it nothing can be done. If one's stock is good, what remains of the work is easy; if, on the other hand, it is bad or merely mediocre, it is quite hopeless to expect anything approaching a satisfactory result.”

— Auguste Escoffier

Event Report

Lobstahfest!

by Tom Murnan



Your editor was regrettably unable to attend a special event featuring live lobsters flown in fresh just for our party. So, instead of me giving the event report, this time we have a team doing the honors. Hostess Valerie Ware and attendee Diane Forristall both submitted reports. Bill Harriott graciously took the photos.

Valerie Ware reported that

Thirteen members and three guests attended the August “Lobstahfest” event at the home of John and Valerie Ware in rural Glenwood, Iowa. We gathered on the wrap around back porch for welcomes, appetizers and the blessing of the lobsters as they went to their fate. The food and wine were an intended to be a compare and contrast for all the courses. The antipasto was served with both Chianti and Pinot Gris and both were considered well matched for the food.

Chef Jess Dolson (from HyVee in Council Bluffs) cooked the lobsters to perfection and we proceeded to the cooler and less humid dining and living rooms of the Ware’s home for the first course and another compare and contrast: an oaked chardonnay versus an un-oaked chardonnay. Many enjoyed the un-oaked chardonnay before the food was served but felt the oaked chardonnay held up better to the delicate flavor of the lobster. The second course was a beautifully cooked beef tenderloin and the comparison was cabernet sauvignon versus zinfandel. There was no consensus on which wine was better with the beef. Those that preferred cab’s liked the cab with the beef and those who preferred zin’s liked the zin with the beef. The dessert course was two cream puffs, one with berries and one with berries and chocolate served with a delicious ganache. Again, it was difficult to decide which went better but the cream puff with chocolate had the edge.

Members enjoyed the solitude and peacefulness of the Ware’s rural home and wanted to know more about their home’s history. Their home was built in approximately 1875 as a wedding gift for the daughter of a wealthy farmer and landowner. The original woodwork is still intact and in beautiful condition. John continues to restore and maintain »



« the exterior to its original condition as was evidenced by the scaffolding over the front porch where he is currently restoring the upper soffits. The Ware's have lived there since 1988.

Guests for the evening included Valerie's sister and brother-in-law, Cindy and Greg Kroll. Cindy is an accomplished chef and both have a long history of enjoying food and wine. The Ware's son Matt also joined the group for the meal though he is still working on an appreciation for wine.

Diane Forristall wrote

As you can see from my photos, it was a beautiful setting on the Victorian wrap-around porch. We were greeted there and had our pick of quaffing wines. I thought the pinot gris went perfect with the baguette with pesto and the Chianti paired well with the baguette with the roasted peppers and cheese. Both wines went with the deep fried green olives stuffed with sausage and goat cheese.

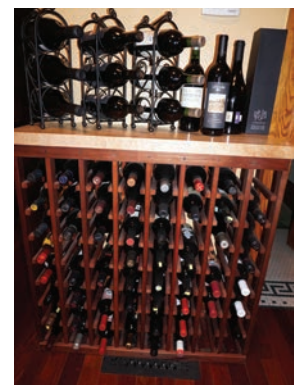
Other descriptors, sprawling yard with over story of old mature trees. It would take 3 people to join hands and wrap around the trunk of the cottonwood next to the porch. The house was built in 1875 by Mr. Plummer as a wedding gift to one of his daughters.

Sounds like I missed a good'un!



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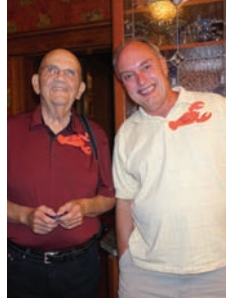
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In Memorial Alicia Fischer

We were all saddened to learn of the death of Alicia Fischer, wife of Branch founder John Fischer, and mother of member Stacie Matz. Alicia always brought a ray of sunlight and fun to any event she attended. One of my favorite photographs of Alicia was when she posed in the bath tub at the Renaissance Mansion for a CB Branch Titanic event on April 7th, 2011.

Our thoughts and prayers go out to John, Stacie, Duke and all of her family. May their memories of her help them through this time.



IWFS Rhône River Cruise:

Pre-Cruise

by Tom Murnan



From June 5th to June 15th, International Wine and Food Society members gathered in Lyon, France to take a cruise up the Rhône River on the newest cruise ship in the world, the **SS Catherine**, part of the **Uniwold River Cruises** fleet. Our own **Steve Hipple**, who is the Festivals & Events Committee Chairman of the Board of Governors of the Americas, spent countless hours preparing this truly international event. The Omaha/Council Bluffs area was well represented with about 20 members of all three local IWFS Branches. The photos are from **King & Ping Lee**.

While the cruise proper didn't start until Sunday, June 8th, 2014, Steve had organized a pre-cruise

tour of Lyon, the gastronomic capital of France, on **Friday June 6th**. Located at the confluence of the Rhône and Saone rivers, Lyon is the second largest industrial city in France. It has long been the center of the textile, silk, chemistry and metal working industries. It is not just an industrial city, however, and has quaint old sections of town. The Cathedral is the center of town, and just north of that is the **Quartier Saint Jean**, boasting of restored fountains and over 300 fine old houses. This **Vieux Lyon** (Old Lyon) is listed as a world heritage site by UNESCO and is the largest preserved Renaissance district in the world except for Venice. Members were able to walk the old narrow, cobblestone streets. The finest

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« square in Lyon is **Place Bellecour**, surrounded by 17th century buildings, and in the center of which stands an equestrian statue of the Sun King, **Louis XIV**.

After lunch at **Restaurant Platanes de Chenas**, set in the midst of a vineyard, there was an afternoon tour of **Beaujolais**. Members boarded a bus that took them on the Route des Crus. These were such famous Beaujolais villages as: Saint Amour, Juliéna, Fleurie, Chiroubles, Morgon and Moulin à Vent. Beaujolais' most famous wines were named after these villages. The group stopped at **Celle Château Portier** where the staff explained how they made their Beaujolais. Afterwards, there was a wine tasting in the cellar.

In the evening, one was free to dine at any of the innumerable fine restaurants. But two restaurants had been selected for the motor coaches. The **Le Nord Brasserie-Paul Bocuse** was the destination of many that evening. This is not the famous three star restaurant on which Bocuse rests his fame, but one of four Brasseries in Lyon named after the four points of the compass: North, South, East and West. This establishment (North) has a décor of a 1910 café Parisien: red and golden mirrors. The Brasseries are more budget conscious than the Grand Restaurant. The other dining spot was **Brasserie Georges**. Established in 1836 by Alsatian brewers, who chose the spot to make beer because of its exceptionally pure water, the brasserie is an authentic and historical place in Lyon's gastronomic history. A preselected menu including wines were featured at these two establishments.

Brasserie Georges sported the following menu:

1. Gougères (cheese chou puffs); Kir Mâcon Villages wine
2. Chicken Liver cake, Cèpes (mushrooms) cream; 2012 Domaine Clos St Marc Côteau



Lyonnaise

3. Smoked Haddock poached with white butter, steamed potatoes, poached egg; 2012 Domaine de Valanges Saint-Veran
4. Pistachio sausage, Mâcon-style sauce, garnish of small onions and mushrooms, simmered lentils; 2011 Domaine Piron / Lameloise Chenas "Quartz" Beaujolais
5. Caribbean chocolate dessert; Champagne Duval Leroy Brut.

The Le Nord Brasserie-Paul Bocuse featured:

1. A glass of White Kir
2. Lyonnaise Salad (poached egg, salad green, lardons, and crouton; Côtes du Rhone AOC Guyot
3. Filet of sea bream à la plancha with simmered vegetables with bacon; Vigonier Ardèche VDP
4. Preserved shoulder of lamb served with eggplant, zucchini, sweet peppers and thyme; Mason Guyot Crozes Hermitage
5. Baba au Rhum tradition, whipped cream; Champagne A. Thiénot

After dinner, it was back to the Hilton Lyon Hotel and its stylish and sophisticated lodgings.

Following breakfast at the Brasserie du Hilton, **Saturday June 7th** was a free day to explore Lyon on your own. Dinner found the motor coaches taking members to the same two restaurants, so if you tried one the previous night, you would enjoy the other the next night.

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Upcoming Council Bluffs Branch Events

Mark Your Calendars!

September 21, 2014

Lamb dinner at the home of Jerry & Mary Sorensen
in Harlan IA.

October 3, 2014

Hosts: Lorrie Burdeny & Patti Hipple

Wild game dinner on fine china at the home of Lorrie and Derek
Burdeny.

Walla Walla Washington Wines

Catered by Chef John Benker.

November 8, 2014

Italian food and wine.

Villa LoSole Banquet Facility (across the street from LoSolo Mio.

Producers: Dean Dougherty and Mary Kay Young

December 7, 2014

President's Formal

Omaha Press Club.

Producers: President Bob Kossow and Todd Lemke host.

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: dmatz@darland.com



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Keep In Touch!

Please notify Club Membership Chairman
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to let her know if you are interested
in hosting an IWFS event.

*Purpose: To meet communication and service needs, to broaden participation
and understand and to be an information exchange for the membership of
The International Wine & Food Society in the Americas.*

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